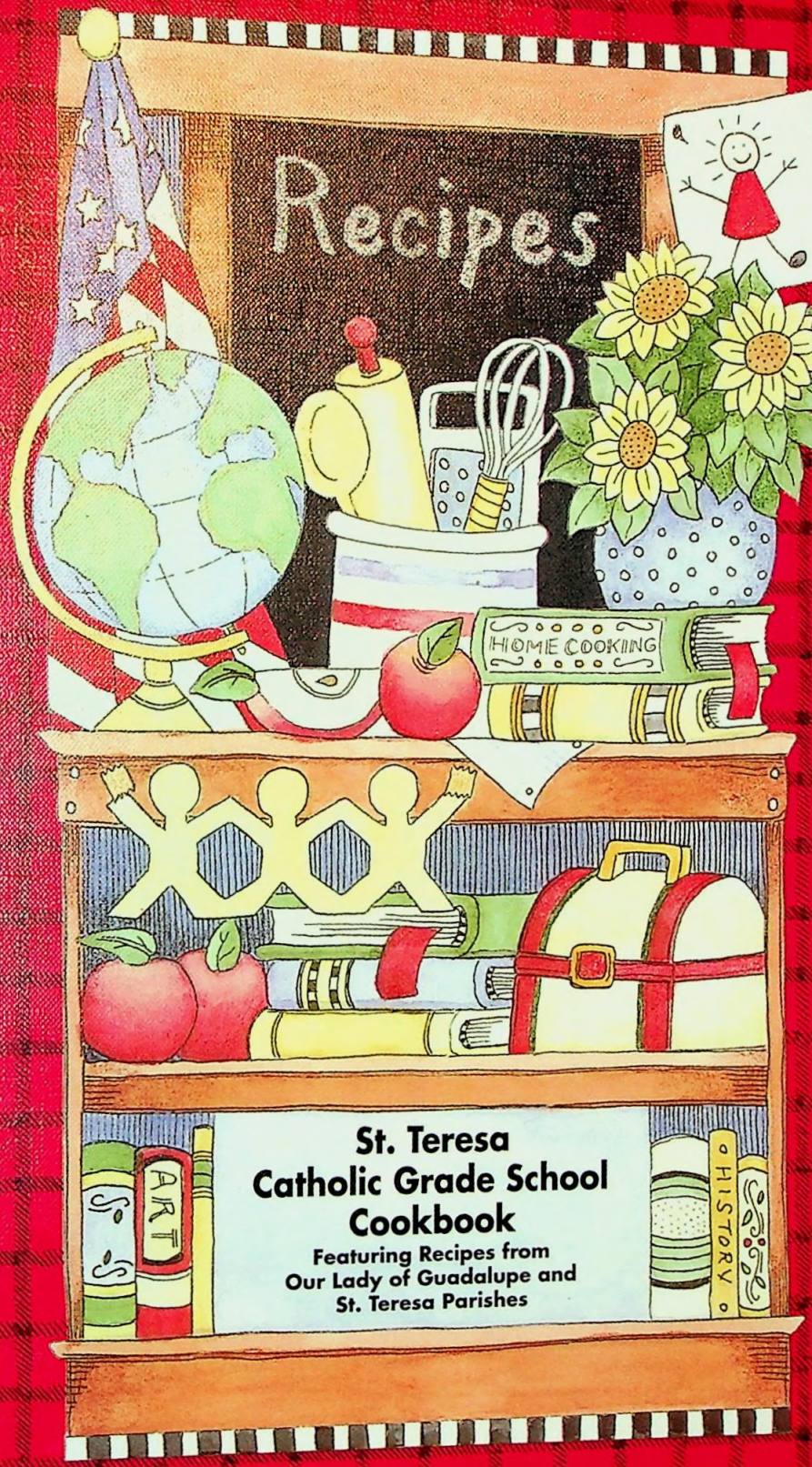

St. Teresa Catholic Grade School Cookbook

Featuring Recipes from
Our Lady of Guadalupe and
St. Teresa Parishes

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A Collection of Recipes by

St. Teresa Catholic Grade School F.O.S.T.E.R.
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St. Teresa Catholic Grade School
Mission Statement

St. Teresa Catholic School is a Catholic Learning Community.

- **Catholic** - provide a love for our faith, molding students into caring and committed Disciples of Christ.

- **Learning** - assist each student to acquire the tools of learning enabling them to become zealous lifelong learners.

- **Community** - involve students in cooperative activities creating respectful, resourceful members of the community.

Expression of Appreciation

F.O.S.T.E.R. (Friends of St. Teresa's Education and Religion) would like to express our sincerest thanks to all of the parishioners from St. Teresa and Our Lady of Guadalupe who made this St. Teresa School Cookbook possible. Without the generosity of your favorite recipes, this endeavor would never have come to fruition.

We also wish to thank everyone who has graciously purchased this cookbook. All profits from this fundraiser will go towards the replacement of the St. Teresa School front entryway. We are blessed to have such wonderful parish support, and hope that you know how much we value your generosity.

We hope that this collection of treasured recipes will find a warm place in your kitchen where you can enjoy these recipes with your families for years to come, and we thank you for such a delectable end result.

Food Prayer

Contributed by Pat Borchert

Lettuce be kind to one another.
Egg yourself on to speak to someone about God.
Spice up your life with giving.
Pears that work together make **peachy** homes.
Rolls of magazines to read? Catsup on your Bible reading.
Butter to think about Eternal life.
Dressing to go out? Then we'll **meat** you in Church.

The Blessing Before Meals

Bless us O Lord, and these Thy gifts,
which we are about to receive from Thy bounty,
through Christ our Lord. Amen

Grace After Meals

We give Thee thanks, almighty God
for all Thy blessings,
which we have received from Thy bounty,
through Christ our Lord. Amen.

Where To Look In The Bible

Afraid.....Psa. 34:4, Matt. 10:28
Angry.....Matt. 5:9,22
Anxious.....Psa. 46, Matt. 6:19-34, Phil. 4:6
Blue.....Psa. 34
Bored.....Psa. 104:23,33,34
Bereaved.....Matt. 5:4, II Cor. 1:3,4
Depressed.....Psa. 34
Discouraged.....Isa. 40, Psa. 23, Matt. 5:11,12, II Cor. 4:8-18
Faith Fails.....Matt. 8:26, Heb. 11
Friend Fails You.....Psa. 41:9-13, Psa. 27, Luke 17:3,4
God Seems Distant.....Psa. 139
Growing Old.....Psa. 71
In Danger.....Psa. 91, Psa. 118:5,6
Jealous.....Jas. 3:13-18
Life Seems Empty.....John 15
Need Companionship.....Psa. 23, Heb. 13:5,6
Needing Guidance.....Psa. 32:8, Prov. 3:5,6
Prayerful.....Psa. 4, Psa. 42, Luke 11:1-13
Sick or in Pain.....Psa. 38, Matt. 26:39, Rom. 5:3-5, II Cor. 12:9,10
Sleepless.....Psa. 4:4-8
Sorrowful.....Psa. 51, John 14, Matt. 5:4, II Cor. 1:3,4
Tempted.....Psa. 1, Matt. 26:41, I Cor. 10:12-14, Phil. 4:8
Thankful.....Psa. 100, I Thes. 5:18, Heb. 13-15
Worried.....Matt. 6:19-34, I Peter 5:6,7
You Feel Cheated.....Psa. 103
You Need Forgiveness.....Psa. 51

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Appetizers
&
Beverages
FRENCH
TALL TALES

Helpful Hints

- To add flavor to tea, dissolve old-fashioned lemon drops or hard mint candies in tea. They melt quickly and keep the tea brisk.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding them to beverage recipes.
- Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative and also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- When making fresh orange juice or lemonade, one lemon yields about ¼ cup juice, and one orange yields about ⅓ cup juice.
- Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use cold water for electric drip coffee makers. Use 1–2 tablespoons ground coffee for each cup of water.
- How many appetizers should you prepare? Allow 4–6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6–8 appetizers per guest. If no meal follows, allow 8–10 pieces per guest.
- If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- Think "outside the bowl." Choose brightly-colored bowls to set off dips. Or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- Cheeses should be served at room temperature, approximately 70°.
- To keep appetizers hot, make sure you have enough oven space and warming plates to maintain their temperature.
- To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.

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APPETIZERS & BEVERAGES

BAKED CHEDDAR BACON SPREAD

Christine Wolf

2 (8-oz.) pkgs. Cream cheese - softened
2 (16-oz.) c. Sour cream
1 med. Onion - chopped
2 T. Mayonnaise
1 lbs. Sliced bacon, cooked and crumbled
4 (16-oz.) c. Shredded cheddar cheese, divided
Assorted Crackers

In a mixing bowl, beat the cream cheese, sour cream, onion and mayonnaise until smooth. Fold in bacon and 3 cups of cheddar cheese. Transfer to a 2 qt. baking dish. Sprinkle with the remaining cheese. Bake, uncovered, at 375° for 30 minutes or until lightly browned. Serve with crackers. Yield: 7 cups.

BLACK BEAN AND CORN SALSA

Gena Johnson

1 (15-oz.) can Yellow corn, drained
1 (15-oz.) can White corn, drained
2 (15-oz.) cans Black beans, drained and rinsed
1 (14.5 ounce) can Italian-style diced tomatoes, drained
1 Bunch finely chopped cilantro
5 Green onions, finely sliced
1 small Red onion, finely chopped
1 Red bell pepper, seeded and chopped
1 T. Minced garlic
¼ c. lime juice
1 Avocado - peeled, pitted, and diced
2 T. Olive oil, or to taste

Stir the yellow and white corn, black beans, tomatoes, cilantro, green onion, red onion, bell pepper, and garlic in a large bowl. Gently mix in the lime juice and avocado. Drizzle with olive oil to serve.

CHEESE DIP

Danielle Knowles

1 pint Miracle Whip
1 (16-oz.) pkg. cream cheese
1 T. garlic-minced
1 slice onion-chopped
1 c. grated Parmesan cheese
1 c. grated Mozzarella cheese
1 c. grated Italian cheese blend
Seasoned salt to taste

Combine Miracle Whip, cream cheese, garlic, onion, Parmesan cheese, Mozzarella cheese and Italian cheese in sealable container. Season with Seasoned salt to taste. Refrigerate until serving.

CHEESY SPINACH PINWHEELS

Stephanie Larsen
Jarod Schafer

1 (8-oz.) can crescent dinner rolls
⅓ c. spreadable cheese with garlic and herbs
4 (1-oz.) slices thinly-sliced deli ham
½ c. packed spinach leaves

Preheat oven to 375°. Separate dough into 4 rectangles on a cutting board. Press seams to seal. Spread each rectangle with 1½ tsp. cheese to within ¼ inch of edges. Top with 1 slice ham and spinach leaves. Starting with the short side, roll up each rectangle; pinch edges to seal. Cut each roll crosswise into six slices, for a total of 24 slices. Place slices, cut side down, on sheet. Bake 12-15 min. or until golden brown. Serve warm.

CHIPS AND CHEESE

Ryan Blasi

1 box Velveeta Cheese
1 can Rotel Tomatoes
1 bag Tortilla Corn Chips

Cube the cheese and add the Rotel tomatoes. Melt over low heat until completely melted. Eat with chips! If you want you can add to it 1 pound browned hamburger or sausage. If you really want to spice it up add a can of hot chili.

GUACAMOLE

Sally Viegra

2 Ripe avocados
2 T. Onion (minced)
1 tsp. Salt
2 tsp. Chili powder or 1 green chili (chopped, peeled)
Lemon juice

Mash avocados until smooth, then add other ingredients and lemon juice to taste. Keep covered until serving time.

HAM-IT-UP CRESCENT SNACKS

Tammi Ediger

2 cans Crescent Rolls (found in refrigerator section)
8 slices Ham
8 tsp. French's Honey Mustard
1 c. Shredded Cheddar Cheese

Heat oven to 375°. Unroll dough into 8 long rectangles. Firmly press diagonal perforations to seal. Place ham slice on each rectangle. Spread honey mustard on top of ham and sprinkle cheese on top. Starting on short side, roll up each rectangle and press edges to seal. Cut each roll in 5 slices. Place cut side down on ungreased cookie sheet. Bake for 15-20 minutes or until golden brown. Serve warm...very good!

HOMEMADE CHORIZO

Criss Palacioz

1 lb. Ground beef
1 lb. Pork sausage
1 tsp. Ground Cumin
1 tsp. Oregano
1 tsp. Ground cloves
1 tsp. Salt
½ can Cider vinegar
2 - 3 T. Chili powder

Mix all ingredients together and let set in refrigerator for at least two days so spices can work. Fry and use as desired. Good with eggs or refried beans. Can also freeze. Makes 2 pounds.

MARTHA STEWART'S WHITE HOT CHOCOLATE

Christine Wolf

1½ tsp. White - chocolate flavor jell-o Instant pudding
1 c. "Warm" whole milk

Mix well and top with whipped cream!!

Kids (Top with M & M's)
Holidays (Top with crushed Candy Canes)
Special Days (Top with White Chocolate Chips)
Anyday (Sprinkle with Cinnamon or nutmeg)

MEXICAN TUNA

Ana Karen Cordero

2 cans Tuna drained
2 Medium tomatoes chopped
2 Jalapeños chopped
½ Onion-optional chopped
½ c. Cilantro chopped
½ c. Mayonnaise
1 Avocado optional

Combine all ingredients in medium bowl. Enjoy a serving of the rich appetizers on - Tostada -Crackers.

MIXED BERRY SMOOTHIE

Criss Palacioz

2 c. Cold water
1 (6-oz.) Container strawberry low fat yogurt
1 pkg. (4 serving size) Jello (strawberry)
1 can Frozen mixed berries
2 Biscuits shredded wheat cereal (crumbled)

Place all ingredients in blender; cover. Blend on high speed 15 sec. or until smooth. Serve immediately.

OREO SMOOTHIE

Esmerelda

3 Bananas
1 Nestle Abuelita Chocolate Tablets
½ c. Sugar
3 Oreo Cookies
1 dash Cinnamon
2½ c. Milk

Put 3 bananas, half of a chocolate tablet, sugar, 2 Oreo's (without the white center), cinnamon, and milk into a blender. Liquefy and pour desired amount into a cup. Add remaining Oreo cookie and enjoy!

PEANUT BUTTER SMOOTHIE

Shelly Blasi

1 c. Cold Milk
1 Banana- cut into chunks
2 T. Peanut Butter

Put all into a blender and whip until smooth!

PEANUT BUTTER/BANANA ROLL UPS

Dusty Wolf

1 10 - 12 " Soft Flour tortilla
2 T. Peanut Butter
1 whole Banana - Pealed/Left whole

Spread the peanut butter onto the tortilla, making sure to get all around the edges. Place whole banana on one side and roll up. Slice carefully into 1' wide pieces, and place flat on a serving plate. Makes 6 - 8 roll ups. Healthy Snack!

PICCALILLI (GREEN TOMATO RELISH)

Roger Johnson

6 c. Chopped green tomatoes
1½ c. Chopped sweet red peppers
1¼ c. Chopped green peppers
2¼ c. Chopped onions
7½ c. Chopped cabbage
½ c. Canning or pickling salt
3 T. Whole mixed pickling spice
4½ c. Vinegar (5 percent acidity)
3 c. Brown sugar

Wash, chop, and combine vegetables with ½ c. salt. Cover with hot water and let stand 12 hours. Drain and press in a clean white cloth to remove all possible liquid. Tie spices loosely in a spice bag and add combined vinegar and brown sugar and heat to a boil in a sauce pan. Add vegetables and boil gently 30 min. or until the volume of the mixture is reduced by one-half. Remove spice bag. Fill hot sterile jar with hot mixture, leaving ½-inch headspace. Adjust lids and process. Make 13 cups. Yield: 9 half-pints.

PICCALITTI (GREEN TOMATO RELISH)

Roger Johnson

2 c. Cider vinegar
1 c. Sugar
1½ tsp. Whole allspice
1½ tsp. Celery seeds
2 to 3 bay leaves
2 lg. Red bell peppers, finely chopped (optional)
2 yellow onions, finely chopped
5 pounds green tomatoes, washed, peeled, and finely chopped

Bring vinegar to a boil in a large nonstick pot over medium-high heat. Add sugar; stir until dissolved. Add allspice and next 4 ingredients. Return to a boil; cook 15 minutes. Add tomato, return to a boil, and cook 15 minutes more. Remove bay leaves. Refrigerate in an airtight container up to several weeks. Use like hot dog relish and on other meat, food, etc.

94188-08

PINWHEELS

Pat Borchert

2 (8-oz.) pkgs. cream cheese
1 (4.5-oz.) can chopped ripe olives
1 (4-oz.) can chopped green chiles
⅛ tsp. chili powder
⅛ tsp. seasoned salt
1 bunch finely chopped green onion
1 pkg. soft tortillas

Combine ingredients except tortillas. Mix until smooth. Spread on tortillas, roll up and refrigerate overnight. Cut rolls into ¼" slices.

PIZZA ROLLS

Morgan Cowles

1 (8-oz.) can crescent roll dough
2 c. shredded mozzarella cheese
24 slices pepperoni
1 (14-oz.) can pizza sauce

Preheat oven to 375°. On large baking sheet, pinch the 8 crescent roll dough triangles into 4 rectangles. Layer each rectangle with 6 slices of pepperoni and even amounts of mozzarella cheese. Roll tightly lengthwise and slice each into 4 or more pieces. Bake in preheated oven until golden brown, about 10 minutes. Serve with pizza sauce for dipping.

PORCUPINE MEATBALLS

Lynn McConnaughy

1 lb. ground beef
¼ c. uncooked rice
1 egg, slightly beaten
2 T. onion, finely chopped
½ tsp. salt
dash pepper
1 can tomato soup, divided
½ c. water
1 tsp. Worcestershire sauce

Combine meat, rice, egg, onion, salt, pepper and ¼ cup tomato soup. Mix well and shape into meatballs. Put in skillet. Mix the remaining soup, water and Worcestershire sauce together. Pour sauce over the meatballs. Simmer, stirring occasionally until meatballs are cooked through.

RUSSIAN TEA

Morene Potter

1 c. Instant Tea
2 c. Tang
1½ c. Sugar
2 pkgs. Lemon-lime Kool-Aid
1 tsp. Cinnamon
¾ tsp. Cloves

Mix thoroughly and put back in jars with lids. Use 2 tsp. per cup for hot tea or 2 tsp. per glass for cold tea. (You may use low calorie pre-sweetened tea and omit sugar if desired).

SALSA JALAPEÑO

Ann Ramos

4 - 6 Jalapeño peppers
2 Medium tomatoes
½ Medium onion
Salt to taste
½ tsp. Oregano

Chop peppers, tomatoes and onions, add salt and oregano and mix.

SAUSAGE AND CHEESE BALLS

Criss Palacioz

2 c. Bisquick
1 lb. Cooked sausage - drained
1 lb. Grated cheddar cheese

Combine all ingredients and mix well. Roll into balls. Place on cookie sheet and bake for 15 minutes at 350°

SAUSAGE STUFFED MUSHROOMS

Gena Johnson

1 # sausage
1½ tsp. Dried oregano
1 c. Freshly grated Parmesan cheese (about 3 ounces)
½ tsp. Worcestershire sauce
½ tsp. Garlic powder
1 (8-oz.) pkg. Cream cheese, room temperature
1 lg. egg yolk
Olive oil
24 lg. (about 2 - inch - diameter) mushrooms, stemmed
⅓ c. Dry white wine

Sauté sausage and oregano in heavy large skillet over medium-high heat until sausage is cooked through brown, breaking into small pieces with back of fork, about 7 minutes. Using slotted spoon, transfer sausage mixture to large bowl and cool. Mix in ½ cup Parmesan cheese, Worcestershire sauce, and garlic powder, then cream cheese. Season filling with salt and pepper; mix in egg yolk. Brush 15 x 10 x 2-inch glass baking dish with olive oil to coat. Brush cavity of each mushroom cap with white wine; fill with scant 1 tablespoon filling and sprinkle with some of remaining ½ cup Parmesan cheese. Arrange mushrooms, filling side up, in prepared dish. (Can be made 1 day ahead. Cover and chill.) Preheat oven to 350°. Bake uncovered until mushrooms are tender and filling is brown on top, about 25 minutes.

SCARLET SPLASH

Danielle Knowles

1 pkt. Crystal Light On the Go-Lemonade flavor
1 pkt. Crystal Light On the Go-Fruit Punch flavor
2 c. cold water
½ c. Vodka
1 can lemon-lime soda

Mix Crystal Light packets, water, vodka and soda in a pitcher. Serve over ice.

SMOKY BACON WRAPS

Shelly Jirak

1 lb. sliced bacon
1 lb. little smokies (mini smoked sausage)
1 packed c. brown sugar

Cut each bacon strip half widthwise. Wrap 1 piece of bacon around each sausage. Place in a foil-lined cook sheet. Sprinkle with brown sugar. Bake, uncovered, at 400° for 30 - 40 minutes or until bacon is crisp and sausage is heated thoroughly. Yield: about 3½ dozen.

SPICED TEA MIX

Criss Palacioz

1½ c. Orange drink mix (Tang)
¾ c. Sweetened tea mix with lemon
1 tsp. Cinnamon
½ tsp. Allspice
¼ tsp. Ground clovers

Mix all ingredients together. Store in air tight container. Great gift idea! Attach the following direction: FOR ONE SERVING, COMBINE 2 T. OF THE SPICED TEA MIX WITH 1 CUP BOILING WATER IN A MUG OR CUP.

SPICY CHICKEN DIP

Ronda Shirley

¾ c. Velveeta cheese
1 (4-oz.) pkg. Monterey Jack cheese
2 (10-oz.) c. chicken breast (drained and picked with fork)
1 sm. onion (diced)
½ green pepper (diced)
1 (8-oz.) sour cream
1 (8-oz.) cream cheese
1 tsp. garlic powder
1 c. Cream of Chicken soup

Combine everything but chicken in crock pot. Heat until cheese melts. Add chicken. Serve with tortilla chips or crackers.

STRAWBERRY CEREAL SHAKE

Dusty Wolf

1 c. Milk
1 c. Unsweetened frozen strawberries
½ c. Fruit and Bran cereal with dates, raisins and walnuts
1 T. Honey

May use Raspberries, bananas, blueberries, pears, etc. Place ingredients in blender, cover. Blend on high for 30 sec. until blended. Pour into large glass, and serve immediately. Makes 1 serving.

SWEET AND SOUR MEATBALLS

Teresa Knowles

2 lb. ground beef
1 egg
1 onion, chopped
1 pinch of salt
1 (12-oz.) chili sauce
2 tsp. lemon juice
1 c. grape jelly

In a large bowl, combine beef, egg, onion and salt. Mix together, and then shape into little balls. In a slow cooker, combine chili sauce, lemon juice and grape jelly. Stir in meatballs. Cook on high for 4 to 5 hours.

VEGGIE DIP

Danielle Knowles

1 c. mayonnaise
½ c. sour cream
1 tsp. dry Italian-style dressing mix
⅛ tsp. curry powder
1 T. dried minced onion flakes
1 T. dried parsley
1½ tsp. lemon juice
¼ tsp. salt
½ tsp. Worcestershire sauce

In a medium bowl, mix together all ingredients. Chill in the refrigerator until serving.

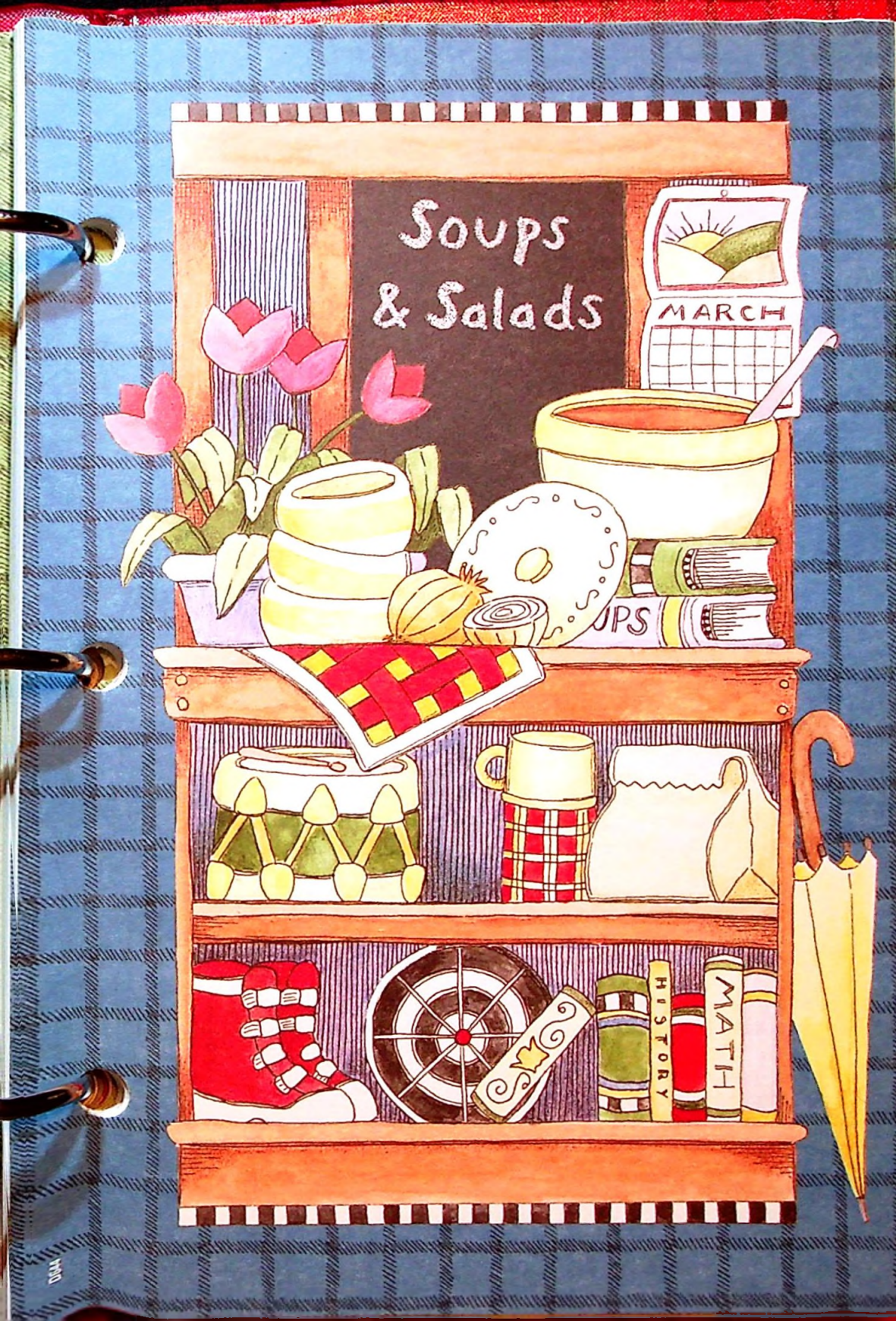
VIRGINIA'S SPICE TEA

Ann Boman

5 small tea bags
2 qts. apple cider
1 (12-oz.) can frozen lemonade concentrate
1 (12-oz.) can frozen orange juice concentrate
½ can pineapple juice
dash of salt
3 sticks cinnamon
20 whole clovers
2 c. sugar
10 c. water

Pour everything into a 30 cup coffee pot except the cinnamon and cloves. Put them in a tea ball and drop into the liquid. Heat and serve.

Recipe Favorites


Soups
& Salads
MARCH
UPS
HISTORY
MATH

Helpful Hints

- If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
- After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container. When full, add tomato juice and seasoning to create a money-saving "free soup."
- Instant potatoes help to thicken soups and stews.
- A leaf of lettuce dropped in a pot of soup absorbs grease from the top. Remove the lettuce and serve. Or make the soup the day before, chill, and scrape off the hardened fat that rises to the top.
- To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don't overcook.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.) makes the dish easier to digest.
- Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon bases. Canned or frozen vegetables will work well, such as peas, green beans, and corn.
- Ideally, serve cold soups in chilled dishes.
- Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Also, add a drop of food coloring to help indicate cooked eggs and raw ones.
- Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- Cook pasta for salads al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- Chill the serving plates to keep the salad crisp.
- Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.

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SOUPS & SALADS

APPLE - SNICKER SALAD

Christina Ulbrich

5 Granny Smith Apples
8 oz. Pkg. Cool Whip
5 Snicker Candy Bars (regular size)
½ c. Sour Cream

Wash and core apples - do not peel. Chop apples and snickers into bite size pieces. Toss with Cool Whip and sour cream. Refrigerate for 2 hours before serving.

APPLESAUCE SALAD

Alice Scheibmeir

Salad

2 c. applesauce
3 (3-oz.) pkgs. red raspberry gelatin
1 c. orange juice
2 (10-oz.) bottles 7-Up

Topping

1 T. Miracle Whip
1 (8-oz.) ctn. sour cream, OR
1 (8-oz.) pkg. cream cheese

Heat applesauce to boiling. Add gelatin and stir until dissolved. Stir in orange juice and 7-Up. Pour into a 9x13" pan. Refrigerate until firm. For topping, blend everything together with an electric mixer, spread on top of gelatin. 12-16 servings.

ASIAN NOODLE SALAD

Ronda Shirley

1 lg. head Napa cabbage, shredded or finely chopped
5 green onions, chopped
2 pkgs. uncooked Ramen noodles (discard seasoning packets)
½ c. slivered almonds
5 T. butter

Dressing

½ c. vegetable oil
2 tsp. soy sauce
1 c. sugar
½ c. vinegar

Put cabbage and onions in large bowl; chill. Heat butter in a skillet over medium-low heat. Slowly cook noodles and almonds until lightly browned. Cool. Combine dressing ingredients; refrigerate to chill thoroughly. Mix all ingredients just before serving.

BLACK BEAN AND CORN RANCH SALAD

Teresa Knowles

½ c. light Ranch dressing
1 19 oz. can black beans-rinsed and drained
1 (11-oz.) c. whole kernel corn or Mexican corn-divided
1 can cherry tomatoes
½ c. chopped red onion
2 T. chopped fresh cilantro
Hot pepper sauce

In a medium bowl combine Ranch dressing, corn, beans, tomatoes, onion and cilantro. Mix well and add hot sauce to taste.

BLUEBERRY SALAD

Lisa Crites

1 box Black Cherry Jello
2 c. Boiling water
1 can Blueberry Pie Filling
1 can crushed pineapple (drained)
1 pt. sour cream
½ c. sugar
1 pkg. cream cheese (small pkg)
1 tsp. vanilla

Combine and refrigerate until firm: jello, boiling water, pie filling and pineapple. Mix sour cream, cream cheese and vanilla together and spread on Jello. Sprinkle with chopped nuts.

BROCCOLI SLAW SALAD

Julia Hulsey

Salad

1 small onion diced
6-10 slices crisp bacon crumbled
2-3 head broccoli chopped finely
½ small head of cabbage chopped finely

May add craisins, currants, shredded carrots, diced apples

Dressing

½ c. sugar
½ c. mayonnaise
2 T. vinegar mix

Mix and pour the dressing over the salad and blend.

BROOKVILLE HOTEL'S SWEET & SOUR COLESLAW

Patricia Borchert

1½ lbs. Shredded Cabbage
1 tsp. Salt
⅓ c. Whipping Cream
⅔ c. Sugar
⅓ c. Vinegar

Chill shredded cabbage for several hours. Whip the cream and mix all ingredients 30 minutes before serving. Chill and serve.

CHEESE SOUP

Karen LeBlanc

5-6 Potatoes
1 Onion
2 Celery stalks
1 bag California blend Vegetables
1 qt. Water
6 Chicken bouilion cubes
2 cans Cream of chicken soup
1 lb. Velveeta cheese

Cut potatoes in small pieces. Mix with one onion (chopped) celery stalks (diced) one bag frozen California blend vegetables, 1 qt. water and 6 chicken cubes in pan; cook until potatoes are done. Add 2 cans cream of chicken soup and 1 lb. velveeta cheese; cook over low heat until cheese is melted.

CHEESEBURGER SOUP

Jan Demel

1 c. shredded carrot
1 c. chopped onion
½ c. chopped celery
2 (14-oz.) cans chicken broth
1 lb. ground beef, browned and crumbled
2 c. cooked rice
3 c. milk
1 lb. process American Cheese (Velveeta), cubed
1 c. sour cream

In a large saucepan, bring carrots, onion, and celery and broth to a boil, reduce heat and simmer for 15 minutes or until vegetables are tender. Add beef, rice, milk and cheese, simmer until cheese is melted, (do not boil). Just before serving, whisk in sour cream, heat thoroughly. Yield: 10 servings.

CHEESEBURGER SOUP

Shelly Jirak

1 lb. hamburger
¾ c. shredded carrots
¾ c. chopped onion, divided
¾ c. diced celery
1 tsp. dried basil
1 tsp. dried parsley
4 T. butter or margarine, divided
2 cans chicken broth
¼ c. flour
4 c. diced potatoes (1¾ lbs)
2 c. process American cheese (cubed or shredded)
1½ c. milk
¾ tsp. salt
½ tsp. pepper
¼ sour cream

In a 3-qt saucepan, brown hamburger and ½ c. onion; drain and set aside. In the same saucepan, sauté remaining onion, carrots, celery, basil and parsley in 1 T. butter until vegetables are tender, about 10 minutes. Add broth, potatoes, and beef to vegetables; bring to a boil. Reduce heat; cover and simmer for 10 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir 3-5 minutes or until bubbly. Add to soup and bring to a boil. Cook and stir 2 minutes until soup thickens. Reduce heat to low. Add cheese, milk, salt and pepper; cook and stir until melts. Remove from heat and stir in sour cream.

CHERRY SALAD

Jan Demel

1 can cherry pie filling
1 can condensed milk
1 can crushed pineapple, drained
1 large container Cool Whip

Mix all the ingredients together.

Note: I also add some small marshmallows.

COLORFUL VEGETABLE SALAD

Susan Boor

3 c. Canned or Frozen Corn- thawed
1 (15-oz.) can Black Beans- rinsed and drained
3 med. Tomatoes - seeded and diced
1 c. Green Pepper- chopped
1 c. Sweet Red Pepper - chopped
¼ c. Olive or Vegetable Oil
3 T. Lime Juice
2 T. Fresh Parsley or Cilantro- minced
1 clove Garlic- minced
1 tsp. Salt
½ tsp. Pepper

In a large bowl combine corn, beans, tomatoes and peppers. In a jar with a tight fitting lid combine oil, lime juice, parsley, garlic, salt and pepper. Shake well. Pour over vegetables and toss to coat. Cover and refrigerate for at least 2 hours before serving. Serves 8

CRANBERRY SALAD

Isa Rumback

1 pkg. cranberries
2 c. sugar
whipped cream
marshmallows
pecans
grapes (cut up)
cooked rice

Grind cranberries. Add sugar to cranberries; let soak overnight. Pour off juice. Add whipped cream, small marshmallows, pecans, grapes and cooked rice. Cottage cheese and/or cooked wheat may also be added.

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EASY RED-HOT APPLESAUCE SALAD

Allison Ediger

¼ c. red-hot candies
1 c. Boiling water
1 (3-oz.) pkg. Cherry Jello
2½ c. applesauce

Dissolve red hot candies in boiling water. Stir in cherry Jello until dissolved. Fold in applesauce. Pour into a 1-quart bowl. Chill for at least 3 hours. Serves 10-12

FRUIT SALAD

Lisa Crites

1 pkg. vanilla pudding
2 cans fruit cocktail
2 bananas

Cut bananas into small pieces. Add both cans of fruit cocktail and vanilla pudding into a large bowl and mix together. Serve cold.

HEALTHY FRENCH ONION SOUP

Janet Seibel

3 lbs. onions, diced
1½ T. butter
3 c. beef broth
3 c. chicken broth
1 T. instant coffee
Salt and pepper
Crouton
Mozzarella cheese, sliced

Sauté onions and butter. Transfer onions to a large sauce pan. Add beef and chicken broth, coffee, salt and pepper to taste. Simmer for several hours. Pour soup into individual oven-proof bowls. Top with croutons and mozzarella cheese. Bake at 350°F for 20 minutes. To make croutons: Slice day-old French bread and broil 3 or 4 minutes or until golden brown, turning each minute.

MANDARIN ORANGE SALAD

Marlene Fischer

½ c. Coconut
1 c. Mini Marshmallows
1 (8-oz.) ctn. Sour Cream
1 can Pineapple- drained
1 can Mandarin Oranges- drained

Mix all ingredients and set overnight.

MIXED FRUIT SALAD

Alice Scheibmeir

1 (21-oz.) can peach pie filling
1 (11-oz.) can mandarin oranges, drained
1 (20-oz.) can pineapple tidbits, drained
1 c. miniature marshmallows
1 c. halved grapes, red or green
2 apples, Delicious, diced

Drain all fruits. Put in bowl and mix. Let stand overnight. Yield 12 servings.

MOM'S SALAD AND DRESSING

Karen LeBlanc

½ Head iceburg lettuce
½ Head romaine lettuce
¼ c. Slivered almonds
2 T. Sugar
1 T. Minced parsley
1 can Mandarin oranges, drained (may use strawberries)
2 Green onions

Dressing

4 T. Sugar
½ c. Oil
4 T. Vinegar
1 tsp. Salt
½ tsp. Pepper
Dash of Tabasco

Carmelize almonds in sugar. Remove from heat and break apart. Toss other ingredients; add almonds and dressing just before serving.

ORANGE-PINEAPPLE SALAD

Jan Demel

1 (3-oz.) pkg. orange Jello
1 small carton of cottage cheese
1 can mandarin oranges, drained
1 (20-oz.) can chunk pineapple, drained
1 small carton of Cool Whip

In a large bowl, sprinkle the orange Jello over the cottage cheese. Add oranges and pineapple. Fold in Cool Whip. Chill well.

PEA SALAD

Patricia Borchert

1 qt. Chopped Lettuce
1 Onion (sliced)
1 Cucumber (sliced)
1 c. Mayonnaise
10 oz. Pkg. Frozen Peas, cooked and drained

Mix mayonnaise and sugar together. Place lettuce in serving bowl, place a layer of onions, a layer of cucumbers, and a layer of peas on top. Frost with mayonnaise mixture and chill. Serves 12.

PINEAPPLE SALAD

Shelly Blasi

2 Pineapples- sliced
2 c. Chicken- cooked and cubed
1 c. Celery- sliced
1 c. Papaya- diced
½ c. Macadamia Nuts
1 c. Mayo
2 tsp. Curry Powder

In a large bowl combine pineapple, chicken, celery, papaya, and nuts. In a small bowl combine mayo and curry powder. Pour over chicken mixture and blend thoroughly. Cover and chill one hour. Serve over lettuce.

RAMEN CABBAGE SALAD

Teresa Knowles

½ lg. head cabbage-coarsely chopped
1 (3-oz.) pkg. chicken Ramen noodles-crushed
½ c. sunflower seeds
½ c. vegetable oil
3 T. white sugar
3 T. distilled white vinegar

Toss together cabbage, noodles and sunflower seeds. Whisk together the Ramen flavor package, oil, sugar and vinegar. Pour over cabbage mixture and toss evenly to coat.

RAW CRANBERRY SALAD

Alice Scheibmeir

1 lb. cranberries, ground
1 lb. miniature marshmallows
2 c. red seedless grapes, cut in half
2 c. sugar
1 c. heavy cream, whipped
½ c. chopped pecans

Mix ground cranberries and sugar, set to drain overnight. Next morning, add grapes, marshmallows, nuts and (fold in) whipped cream. Mix well and let stand for several hours before serving. Yield 12-15 servings.

SNICKER SALAD

Ronda Shirley

2 boxes instant vanilla pudding (large)
2 c. milk
5 golden apples (cubed)
1 (12-oz.) frozen whipped cream
6 Snickers bars (cubed)

Mix pudding and milk together until smooth. Add all of the other ingredients and chill.

SPINACH SALAD

Phyllis Holle

1 bag Flatleaf spinach
1 Pint strawberries (sliced)
1 can Mandarin oranges

Dressing

2 T. Olive oil
1 T. Balsamic vinegar
1 T. White vinegar
2 T. Honey
dash pepper
onion powder
1 tsp. sesame seeds

Mix dressing and toss salad just before serving.

SPINACH SALAD

Barbara Johnson

2 bags Spinach
1 can Sliced Water Chestnuts, drained
1 can Bean Sprouts, drained
1 jar Sliced Mushrooms, drained
1 bunch Green Onions, chopped

Place all ingredients in large bowl and toss. You can substitute 8 or 10 freshly sliced mushrooms if desired. Use Spinach Dressing Recipe for dressing.

SPINACH SALAD DRESSING

Barbara Johnson

¾ c. Sugar
1 c. Oil
⅓ c. Catsup
¼ c. Vinegar
2 T. Worcestershire Sauce
1 med. Onion, grated
½ tsp. Salt

Mix all ingredients together. (I like to make the dressing several days in advance and refrigerate). Pour over Spinach Salad and serve.

STRAWBERRY JELLO SALAD

Criss Palacioz

4 boxes (small) Strawberry Jello
2 (16-oz.) pkgs. Frozen strawberries
1 lg. Can crushed pineapple (drained)
8 oz. Carton cream cheese
8 oz. Carton sour cream
6 T. Sugar
4 c. Boiling water

Mix Jello (water and Jello) add strawberries and pineapple. Mix sour cream, cream cheese and sugar. Layer Jello mix and cream cheese mixture. Letting each layer set before adding next layer.

SUNNY VEGETABLE SALAD

Phyllis Holle

5 c. Broccoli
5 c. Cauliflower
1 c. Sliced baby carrots (optional)
2 c. Shredded cheese
⅔ c. Chopped red onion
½ can Raisins
6 Bacon strips, cooked and crumbled
¼ c. Sunflower seeds

DRESSING

1 c. Mayonnaise
2 T. Cider or red wine vinegar
½ c. Sugar

In a large bowl, toss broccoli, cauliflower, carrots, cheese, onions, and raisins. In a separate small bowl, combine mayo, sugar, and vinegar. Pour over salad. Toss to coat. Cover and refrigerate for 1 hr. Sprinkle with bacon and sunflower seeds. Yields 12-16 servings.

TACO SOUP

Danielle Knowles

1 (16-oz.) can corn-undrained
2 (16-oz.) cans chili beans
3 cans Rotel with chilies-undrained
1 lb. ground turkey or beef-browned
1 pkg. Taco seasoning
1 pkg. Ranch dressing mix

In a large pot, combine corn, chili beans, Rotel, browned meat, taco seasoning package and Ranch dressing mix. Bring to a boil for 5 minutes. Reduce to low heat for 10 minutes.

TACO SOUP

Pat Borchert

1½ lb. ground chuck
1 med. onion chopped
1 (15-oz.) can pinto beans
1 (15-oz.) can kidney beans
1 pkg. Original Hidden Valley Ranch salad dressing mix
2 (14.5-oz.) cans stewed tomatoes
1 (10-oz.) c. Rotel tomatoes or regular tomatoes
1 (1.25-oz.) pkg. taco mix

Brown meat and onion. Drain. Add remaining ingredients. Simmer 1 hour.

TOSTADA SOUP

Shelly Blasi

6 Chicken Breast
3 stalks Celery
6 Green Onions
1 can Rotel Tomatoes
1 can Cream of Chicken Soup
1 (24-oz.) Sour Cream
1 can Pinto Beans
1 c. Monterrey Jack Cheese
1 T. Chili Powder
1 T. Cajun Seasoning

Cook chicken and shred. Use broth and mix with other ingredients. Heat well and serve with tortilla chips.

WATERGATE SALAD

Christina Ulbrich

1 can Crushed Pineapple (with juice)
2 c. Mini Marshmallows
1 pkg. Pistachio Instant Pudding
1 small Carton of Cool Whip
½ c. Chopped Pecans

Mix pineapple and pudding together. Add rest of ingredients and mix well. Refrigerate for 3 or more hours. Serve chilled.

YUMMY ORANGE SALAD

Phyllis Holle

1 (3-oz.) pkg. Orange Jello
1 (4-oz.) pkg. Non - instant tapioca pudding
1 (4-oz.) pkg. Non - instant vanilla pudding
1 (8-oz.) Cool Whip

Mix with 2 cups water. Bring to a boil and cook until thick and glossy. Cool. Add 1 large can mandarin oranges, drained, and 1 (8 oz.) carton Cool Whip. Whip with electric mixer. Chill until set.

Vegetables
& Side
Dishes

Helpful Hints

- When preparing a casserole, make an additional batch to freeze for when you're short on time. Use within 2 months.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- To prevent pasta from boiling over, place a wooden spoon or fork across the top of the pot while the pasta is boiling.
- Boil all vegetables that grow above ground without a cover.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- For an easy no-mess side dish, grill vegetables along with your meat.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Refrigerate brown rice, and freeze grains if you will not use them within 5 months.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- When cooking greens, add a teaspoon of sugar to the water to help vegetables retain their fresh colors.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, grated cheese, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé rise. Ramekins work well for single-serve casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- If your pasta sauce seems a little dry, add a few tablespoons of the pasta's cooking water.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

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VEGETABLES & SIDE DISHES

AUNT DENISE'S TATOES

Teresa Knowles

2½ lbs. peeled potatoes
6 oz. cream cheese with chives
1 tsp. garlic salt
1 tsp. pepper
1 (12-oz.) sour cream
2 T. melted butter

Boil potatoes until fork tender; drain and return to hot pot. Mix together potatoes, cream cheese, sour cream, garlic salt and pepper. Mash with handheld blender until smooth. Spread in a 9 x 13 baking dish; drizzle with butter. Bake uncovered at 325° for 30 minutes, then raise temperature to 375° for an additional 30 minutes.

AUNT HELEN'S SWEET POTATO CASSEROLE

Georgia A. Suter

3 c. cooked, mashed sweet potatoes (sub. canned sweet potatoes for simplicity)
½ tsp. salt
1 tsp. vanilla
1 c. granulated sugar
⅓ c. milk
⅓ stick margarine or butter
2 eggs, beaten

Mix above ingredients and pour into greased baking dish. Cover with the following topping mix.

Topping

⅓ stick margarine or butter
⅓ c. flour
⅓ c. light brown sugar
1 c. chopped nuts

Bake uncovered at 350° for approximately 35 minutes, or until set and browned on top. This recipe can easily be doubled or even tripled if needed. This is a wonderful recipe from my aunt in Atlanta, GA. We use it every Thanksgiving and Christmas. You will love it all year long!

BAKED CORN CASSEROLE

Kaley Jirak

1 stick Butter (melted)
1 c. Uncooked Macaroni
1 can Creamed Corn
1 can Whole Kernel Corn (undrained)
1 c. Grated Cheese
dash Salt
dash Pepper

Mix all ingredients together in a casserole dish. Bake covered at 325° for 1 hour.

BLACKENED GREEN BEANS

Beverly Oborny Johnson

2 Pounds bacon, chopped
½ Onion, chopped
Salt and pepper to taste
1 tsp. Minced garlic
3 pounds fresh green beans, trimmed

Heat a large pot over medium-high heat. Add bacon, onion and garlic, and cook until browned. Gradually stir in the green beans, stirring to coat with bacon grease. Reduce heat to low, cover, and cook for 5 to 6 hours, stirring occasionally to prevent sticking.

BLOOD SAUSAGE OR BLACK PUDDING

Bohumil (Barney, B.C.) Oborny

Sausage casings
¾ c. Finely chopped onions
2 T. Lard
⅓ c. Whipping cream
¼ c. Bread crumbs
2 Beaten egg
A grind of fresh pepper
⅛ tsp. Fresh thyme
½ Bay leaf, pulverized
1 tsp. Salt
½ lb. Leaf lard diced into ½-inch cubes
2 c. Fresh pork blood

Have ready: Sausage casings. Cook gently without browning ¾ cup finely chopped onions in 2 Tablespoons lard. Cool slightly and mix in a bowl with ⅓ cup whipping cream, ¼ cup bread crumbs, 2 beaten eggs, a grind of fresh pepper, ⅛ teaspoon fresh thyme, ½ bay leaf (pulverized), and 1 teaspoon salt. Add ½ lb leaf lard diced into ½-inch cubes and 2 cups fresh pork blood. Fill casing only three-fourths full; the mixture will swell during the poaching period. Without overcrowding, put the sealed casings into a wire basket. Bring to a boil a large pan half full of water or half milk and half water. Remove pan from heat and plunge the basket into the water. Now return pan to very low heat (about 180°F;82°C) for 15 minutes. Test for doneness by piercing sausage with a fork: if blood come out, continue to cook about 5 minutes more or until barely firm. Should any of the sausages rise to the surface of the simmering liquid, prick them to release the air that might burst the skins. To prepare, split and grill the very gently. In France, this is known as (boudin noir) In Germany, this is known as (Blutwurst).

BOWMAN'S BAKED BEANS

Janet Seibel

½ lb. ground beef
½ lb. bacon
1 onion
1 (16-oz.) c. red kidney beans
1 (16-oz.) c. pork and beans
1 (16-oz.) c. butter beans
⅓ c. brown sugar
⅓ c. white sugar
¼ c. BBQ sauce
¼ c. ketchup
1 T. mustard
1 T. molasses
2 tsp. salt
1 tsp. pepper

Preheat oven to 350°F. Brown and drain first three ingredients. Drain beans reserving liquid. Add beans and remaining ingredients to meat mixture. Bake for 1 hour adding reserved bean liquid as needed.

BROCCOLI AND RICE CASSEROLE

Shirley Stout

1 stick butter
1 med. onion, chopped
2 (10-oz.) pkgs. chopped broccoli
½ jar Cheez Whiz
½ c. milk
2 cans cream of chicken soup
¼ c. water
2 c. minute rice

Sauté onion in melted butter. Cook and drain broccoli. Melt cheese in hot butter and onion mixture. Add broccoli, stir. Add soup, milk, water and rice. Mix well and put in 9 x 13 pan or any casserole dish. Bake for 45 minutes at 350°.

BROCCOLI RICE CASSEROLE

Theresa Ediger

1 pkg. Frozen, Chopped Broccoli (10 oz.)
1 c. Instant Rice
1 c. Chopped Celery
1 stick Butter or Margarine
1 can Cream of Celery Soup (or Cream of Mushroom)
1 small Onion (diced)
½ c. Milk
1 small Jar Cheez Whiz

Sauté celery and onion in butter. Add frozen broccoli and stir until thawed. Add soup, cheese whiz, milk and rice. Place in 8 x 8 pan and cook for 35 minutes at 350°.

CABBAGE WITH CARAWAY

Jan Demel

1 tsp. margarine
vegetable cooking spray
8 c. coarsely shredded cabbage
1 T. copped fresh parsley
1 tsp. caraway seeds
1 tsp. sugar
1 tsp. chicken-flavored bouillon granules
½ tsp. fresh ground pepper

Melt margarine in a large nonstick skillet coated with cooking spray. Add cabbage, parsley, sugar, bouillon, and pepper. Cover and cook over medium heat 5 minutes. Sprinkle with caraway seeds, cover and cook 1 minute. Yield: 5 cups

CHEESE GRITS

Shirley Stout

1½ c. grits
6 c. water
2 tsp. salt
1 stick butter
1 lb. grated sharp cheddar cheese
pinch garlic
1 tsp. accent
3 eggs, beaten

Cook grits as directed on box. Add butter, cheese, garlic and accent. Mix well. Fold in eggs. Bake 1 hour at 350°.

CORN CASSEROLE

Criss Palacioz

1 c. uncooked macaroni
1 c. cheddar cheese
1 stick butter (cut in chucks)
1 can drained whole kernel corn
1 can cream style corn

Mix all the ingredients above and put in casserole dish. Bake in 350° oven for 1 hour. Mix every 20 minutes.

CORN CASSEROLE

Pat Borchert

½ c. butter
½ c. chopped green pepper
½ c. chopped onion
1 (16.5 oz.) can cream corn
1 (17 oz.) can corn
2 eggs, beaten
1 (8.5 oz.) box cornbread mix
2 c. shredded cheddar cheese
salt
pepper

Sauté pepper and onion in butter. Add corn, including liquid, eggs and cornbread mix. Salt and pepper. Pour mixture into greased 13 x 9 x 2 inch baking pan. Top with cheese. Bake in 350° oven for 30 minutes.

CREAM CHEESE CORN

Shelly Cole

2 sticks Butter - melted
2 (8-oz.) pkgs. Cream cheese
1 lg. Bag frozen corn

Put all in crock pot and cook on low for 2 - 3 hours. Can be heated in microwave. Watch close not to scorch the cheese!

DAD'S CHEESY POTATOES

Danielle Knowles

1 1-lb. bag frozen hash browns-thawed
½ stick butter-melted
1 (1-oz.) can Cream of Chicken soup
1 c. sour cream
2 c. shredded cheddar cheese
1 tsp. salt
1 tsp. pepper

Mix hash browns, butter, Cream of Chicken soup, sour cream, cheese, salt and pepper well. Put into a greased 8 x 8 baking dish. Bake at 350° for 30-45 minutes or until it bubbles and is slightly brown.

DELICIOUS SWEET POTATOES

Pat Borchert

6 med. or 3 (16-oz.) cans sweet potatoes
1 c. sugar
½ c. butter, divided
2 eggs, beaten
1 tsp. vanilla
½ (12-oz.) can evaporated milk
1 c. brown sugar
¼ c. flour
1 c. chopped pecans

Cook potatoes; mash and cool. Add sugar, ¼ c. butter, eggs and vanilla. Mix thoroughly and pour into 1-½ qt. casserole. Melt remaining butter and combine with brown sugar, flour and pecans; sprinkle over casserole. Bake in 350° oven for 1 hour.

DR. DELL'S POTATO CASSEROLE

Shelly Cole

1 bag Dr. O'Dells frozen hash browns
¼ c. Margarine
2 T. Margarine
1 can Cream of chicken soup
½ c. Milk
(12-oz.) Sour cream
2 c. Grated sharp cheddar cheese
1 c. Crushed corn flakes
1 Green onion

Pour ¼ cup melted margarine in 9 x 13 pan. Put ½ bag of hash brown in pan. Mix soup, milk, sour cream and green onions in separate bowl. Stir. Pour half of cream mixture on potatoes; top with 1 cup of cheese. Put remaining potatoes in. Cover with remaining cream and top with remaining cheese. Top with corn flakes. Drizzle 2 T. melted margarine over top. Bake at 350° 30 - 40 minutes.

DRESSING

Lisa Crites

1-½ loaves dried bread
3 cans chicken broth
1 can cream of mushroom soup
1 stalk celery
3 lg. onions
1 tsp. sage
1 tsp. dill seed
8 eggs

3-4 days before you start, lay bread out on cookie sheet to dry. Cut up and fry celery and onion together. Mix everything together. Bake 1 hour. Test with a knife in the middle, if knife comes out clean the dressing is done. If not, cook a little longer.

EASY ONION ROASTED POTATOES

Tammi Ediger

2 lbs. Potatoes (cut into large chunks)
1 box Lipton Onion Soup Mix (you only need 1 envelope)
⅓ c. Olive or Vegetable Oil
2 T. Chopped Parsley

Preheat oven to 450°. In large plastic baggie, add all ingredients. Close bag and shake until potatoes are evenly coated. Coat 9 x 13 x 2 baking dish with non-stick cooking spray. Empty potatoes in dish and bake, stirring occasionally, 40 minutes or until potatoes are tender. Garnish with chopped parsley.

EASY SALSA RICE

Tammi Ediger

1½ c. Water
1½ c. Salsa
2 c. Instant Rice
1 c. Kroger Mexican Style Cheese (shredded)

Bring water and salsa to a boil. Remove from heat and add instant rice and cover for 5 minutes. Add cheese and stir.

EGGPLANT CASSEROLE

Jan Demel

1 can cream of mushroom soup
½ c. mayonnaise
1 egg, beaten
1 T. grated onion
1 c. shredded Cheddar cheese
1 medium eggplant
¾ c. crushed Ritz crackers
1 T. margarine

Peel, dice and cook eggplant in boiling, salted water for 10 - 15 minutes. Place in a greased 1½ quart casserole and cover with cracker crumbs. Dot with margarine. Bake at 350° for 25 minutes. Yield: 6 servings

GOOD RICE

Shelly Jirak

1 can beef broth
1 can French onion soup
1 stick butter or margarine,
1 c. uncooked converted rice
1 can mushrooms
1 c. sliced water chestnuts

Bring soup and broth to a simmer; add butter and stir until melted. Add rice, mushrooms, and water chestnuts. Pour into casserole dish and bake covered at 325° for 1 hour. For a main dish meal, brown pork chops and put on top of the mixture before baking.

GRANDMA'S MUSH (Czech Kase')

Beverly Oborny Johnson
In Memory of Doris Severa Oborny

6 Eggs
3 c. Milk
1 stick Butter
½ c. Instant Cream of Wheat or Farina

Beat eggs well. Add the milk and cream of wheat. Mix well with a beater. Melt the butter in a large fry pan. Pour mixture in and constantly stir over medium heat. When the mixture is done it will be a yellow thickened mush. Spread on a plate. Dollop with butter and spread to melt. Sprinkle with sugar or cinnamon sugar.

GRANNY JIRAK'S BEANS

Shelly Jirak

1 can kidney beans, partial drained
1 can lima beans, partial drained
1 can pork n beans, undrained
½ c. ketchup
½ c. brown sugar
½ c. sugar
1 T. vinegar
1 T. mustard
½ lb. hamburger
½ lb. bacon, diced
1 c. onion, chopped

Brown hamburger, bacon and onion; drained. Mix all ingredients in a 9 x 13 pan or casserole dish. Bake uncovered at 350° for 1 hour. (Can also be made in crockpot, cook on low for at least 4 hours)

HUEVOS RANCHEROS (RANCH STYLE EGGS)

Sally Viegra

2 T. Onion (chopped)
2 T. Cooking oil
1 Cove garlic (minced)
3 Green Chiles (chopped)
1 tsp. Oregano
3 med. Ripe tomatoes (peeled and chopped)
1 tsp. Salt
6 Eggs

Cook onion in oil until wilted, add other ingredients expect eggs, and simmer for 10 minutes. Then pour over eggs that have been fried or poached.

MACARONI SALAD

Criss Palacioz

1 c. Chopped Cucumber
1 c. Chopped green pepper
1 c. Grated carrot
1 c. Chopped green onion
2 med. Tomatoes - chopped
1 c. Cheddar cheese
1 small can sliced black olives
1 (16-oz.) pkg. Elbow macaroni or pasta

Cook and drain macaroni or pasta. Mix all ingredients with enough mayonnaise to hold together. Refrigerate till ready to serve. At least an hour.

NO FRY POTATOES

Jeanne (Wilson) Trezise

Pam Cooking Spray
4 Baking Potatoes
Favorite Seasonings: salt, pepper, cajun spices, garlic salt, etc.

Preheat oven to 400°. Spray a baking sheet with Pam. Cut each potato into 8 to 10 wedges. Arrange on a baking sheet. Spray wedges with Pam for 5 seconds. Sprinkle with desired seasonings. Bake 30 to 40 minutes or until cooked through, turning the potatoes every 15 minutes until crisp.

PINEAPPLE CHEESE CASSEROLE

Beverly Oborny Johnson

2 (20-oz.) cans Chunk Pineapple
1 c. Sugar
6 T. Flour
2 c. Sharp Cheddar Cheese
½ stick Butter
1 crushed roll Ritz Crackers

Drain pineapple, reserving the juice. Combine flour and sugar, mix well with the juice and stir into the pineapple. Add cheddar cheese. Mix well and put into a 1.5 quart casserole dish. Melt the butter and stir in the crushed crackers. Spread over the pineapple mixture. Bake in a 350° oven for 30 minutes or until brown. Simple but very DELICIOUS!

POTATO CASSEROLE

Tammi Ediger

1 pkg. Ore-Ida Hash Browns (1 lb.)
1 can Cream of Celery Soup
1 can Cream of Chicken Soup
1 sm. Container Sour Cream & Chives
2 c. Shredded Cheddar Cheese
¼ c. Melted Butter or Margarine
1 T. Onion Flakes
½ tsp. Garlic Salt
1 tsp. Salt
½ tsp. Pepper
¼ c. Melted Butter or Margarine (for topping)
2 c. Corn Flakes (for topping)

Take hash browns out of freezer 1 hour before you start to prepare dish. Mix half-frozen hash browns with cream of celery soup, cream of chicken soup (do not dilute soups), cheese, sour cream, melted butter, onion flakes, garlic salt, salt and pepper together. Put into 9 x 13 x 2 pan sprayed with non-stick cooking spray and set aside. For Topping: melt ¼ cup butter and pour over 2 cups corn flakes. Sprinkle corn flake mixture on top of hash browns. Bake 45 minutes to 1 hour at 350°.

POTATO CASSEROLE

Pat Borchert

1 2-lb. pkg. frozen hash browns, thawed
1 tsp. salt
1 (10-¾ oz.) can cream chicken soup
½ c. chopped onion
2 c. sour cream
¼ c. butter, melted
¼ tsp. pepper
2 c. shredded cheddar cheese
2 c. Ritz cracker crumbs

Combine ingredients except cheese and crumbs. Pour into 13x9x2" baking dish. Top with crumbs and cheese. Bake in 350° oven for 1 hour or until top is crusty.

SAUTÉED APPLES

Tammi Ediger

6 Granny Smith Apples (peeled, cored and sliced)
2 T. Melted Butter or Margarine
½ c. Sugar
1½ T. Cornstarch
1 tsp. Cinnamon
1 c. Hot Tap Water
1 T. Butter or Margarine

Melt 2 T. butter in skillet on medium heat. Add sliced apples and cook approx. 10 minutes stirring often (I cover my pan to cook faster). While apples are cooking, prepare the Cinnamon Sugar Sauce: In 1 quart microwave safe dish, heat water. To water, add sugar, cornstarch and cinnamon and heat for 3-5 minutes stirring every minute (keep an eye on this so it doesn't boil over - very messy). After thickened, add 1 T. butter and stir until melted. Pour over cooked apples.

SCALLOPED CORN

Susan Boor

1 can Whole Kernel or Creamed Corn
½ OR ¾ c. Milk
1 c. Dry Bread or Cracker Crumbs
½ c. Onion- chopped
2 T. Butter or Margarine
Salt and Pepper to taste

Combine whole kernel corn with ¾ cup milk OR cream style corn with ½ cup milk. Add crumbs, onion, salt and pepper. Pour into GREASED 1 quart casserole dish. Dot with butter. Bake at 350° for 30 minutes. Serves 6

SHOEPEG CASSEROLE

Shirley Stout

1 can Shoepeg corn
1 can French cut green beans
1 can water chestnuts
½ c. celery, chopped
½ c. green pepper, chopped
½ c. grated cheddar cheese
½ c. sour cream
1 can cream of celery soup
½ c. butter or margarine, melted
2 c. crushed Ritz crackers

Mix all ingredients together in a casserole dish. Top with melted butter and crushed Ritz crackers. Bake at 350° for 35 minutes

SPANISH RICE

Ann Boman

¼ c. margarine
2 c. uncooked instant rice
1 (14-oz.) can diced tomatoes with liquid
1 c. boiling water
2 beef bouillon cubes
1 med. onion
1 clove garlic, minced
1 bay leaf
1 tsp. sugar
1 tsp. salt
1 tsp. pepper

In a saucepan over medium heat, melt margarine. Add rice and stir until browned. Add remaining ingredients; bring to a boil. Reduce heat; cover and simmer 10-15 minutes or until the liquid is absorbed and rice is tender. Remove bay leaf before serving. Serves 4-6.

SQUASH CASSEROLE

Jan Demel

2 lbs. yellow summer squash, sliced
¼ c. chopped onion
1 (10¾-oz.) can cream of chicken soup
½ c. margarine
1 c. sour cream
1 c. shredded carrots
1 (8-oz.) pkg. herb seasoned stuffing mix

In a saucepan cook the squash and onion in boiling salted water for 5 minutes. Drain well. Combine soup and sour cream. Stir in the shredded carrots. Fold in the drained squash. Combine the stuffing mix and margarine. Spread half of the stuffing mixture in the bottom of a 7-inch by 12-inch baking dish. Bake at 350° for 25 to 30 minutes.

TOMATO, OKRA, AND RICE SKILLET

Jan Demel

3 slices bacon
1 med. onion, chopped
2 ripe tomatoes, cut into 1½ inch chunks
1 c. uncooked long-grain rice
1 c. hot water
1¼ tsp. salt
½ tsp. dried basil
⅛ tsp. pepper
3 drops hot pepper sauce

In 10-inch skillet over medium heat, cook bacon until browned. Drain on paper towels. Add onion and okra to the bacon drippings. Over medium heat cook, stirring occasionally, until the okra is tender. Stir in bacon, tomatoes, and the remaining ingredients; bring to a boil. Reduce heat to low. Cover and simmer 20 minutes or until the rice is tender. Yield: 6 servings.

ZUCCHINI SQUARES

Jan Demel

4 c. shredded zucchini
1 c. baking mix
½ c. chopped onions
½ c. Parmesan cheese
2 T. parsley, chopped (optional)
½ tsp. seasoned salt
½ tsp. salt
dash of pepper
½ c. oil
4 eggs, beaten

Place all ingredients in a bowl and stir. Do not beat. Bake in a 9 x 13 greased pan at 350° for about 40 to 45 minutes.

Recipe Favorites

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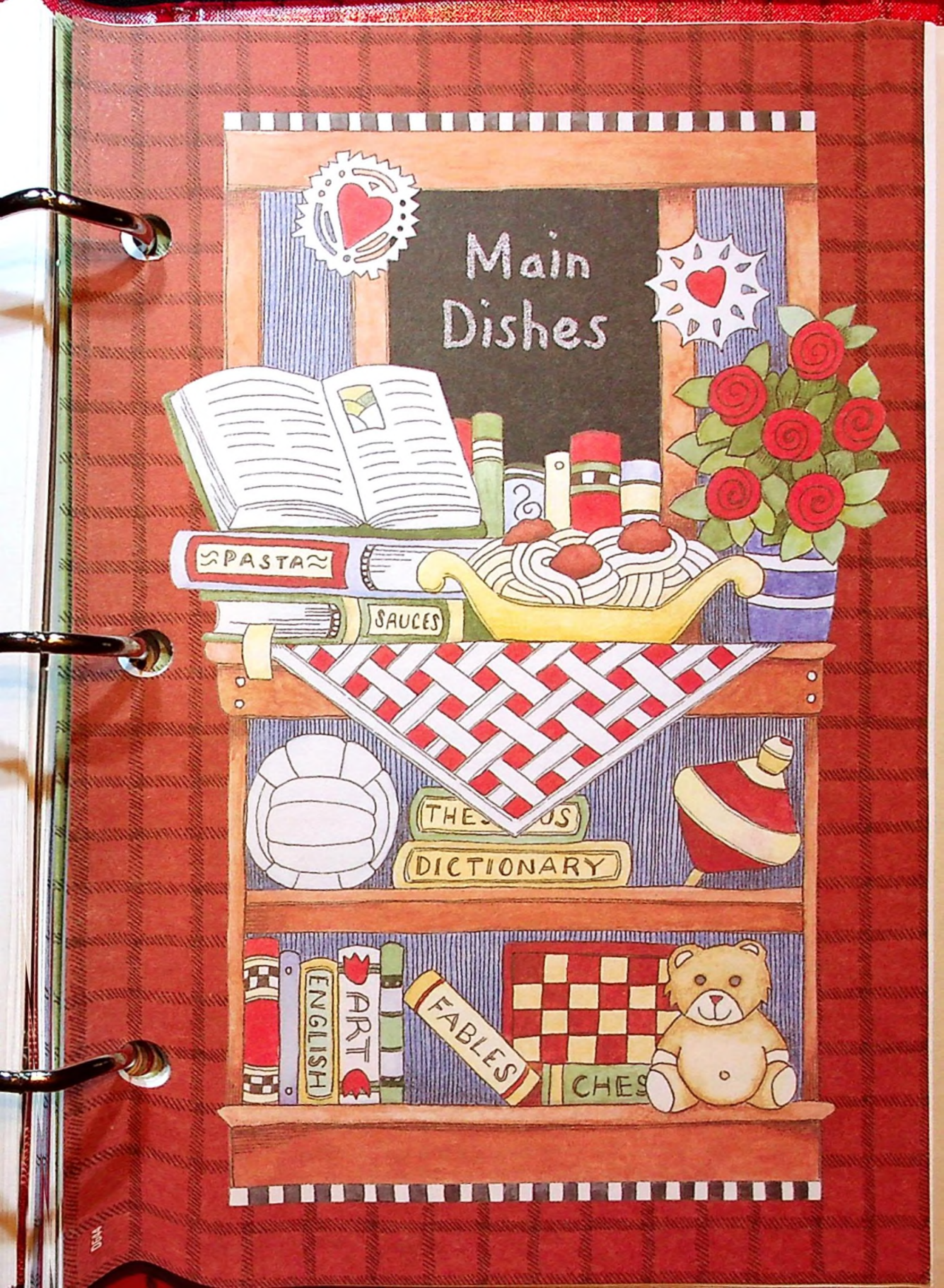
Main Dishes
PASTA
SAUCES
DICTIONARY
ENGLISH
ART
FABLES

Helpful Hints

- Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Adding tomatoes to roasts helps to naturally tenderize the meat. Tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meat across the grain; this will make it easier to eat and also give it a more attractive appearance.
- When frying meat, sprinkle paprika on the meat to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking, because covering will cause the coating to loose its crispness.
- One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- Generally, red meats should reach 160˚ and poultry should reach 180˚ before serving. If preparing fish, the surface of the fish should flake off with a fork.
- Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.
- When grilling fish, the rule of thumb is to cook 5 minutes on each side per inch of thickness. For example, cook a 2-inch thick fillet for 10 minutes per side. Before grilling, rub with oil to seal in moisture.

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MAIN DISHES

ALBONDIGAS (MEAT BALLS)

Mrs. Matt Hernandez

1½ lb. Ground beef
¼ c. Washed rice
1 Egg
½ tsp. Comino (ground)
1 small Clove garlic (ground)
Tomato paste
5 c. Water
Salt to taste
1 small Onion (whole)

Mix ground beef, rice, egg, comino and garlic together with 1 T. tomato paste; add salt. Bring to boil, the 5 c. of water with onion. Salt to taste. Shape meat mixture into small balls and drop gently into water, adding 1 T. of tomato paste. Simmer gently for about 30 minutes. Remove onion and thicken broth slightly with paste made with 2 tsp. flour. Simmer few minutes more.

ANGELHAIR PASTA WITH SCALLOPS AND SUN DRIED TOMATO

Shelly Blasi

1 lb. Angel Hair Pasta
1 lb. Scallops
1 pkg. Sun Dried Tomatoes- about 10- crumbled
Olive Oil
3 cloves Garlic- finely chopped
½ c. Lemon Juice
½ c. White Zinfandel Wine
2 T. Butter
Salt and Pepper
Parmesan Cheese - freshly grated

1. Prepare pasta al dente. Set aside 2. Sauté garlic in olive oil until light brown. 3. Add scallops and cook for 2 minutes. 4. Add sun dried tomatoes, lemon juice and wine. Bring to a boil, reduce heat and simmer for 5 minutes. Season with salt and pepper. 5. Stir in 2 tablespoons of butter and toss with pasta. Top with cheese.

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BAKED CHICKEN

Danielle Knowles

2 boneless, skinless chicken breasts
½ c. Miracle Whip
1 c. Italian-seasoned bread crumbs
1 tsp. salt
1 tsp. pepper

In a large Ziploc bag, combine bread crumbs, salt and pepper. Rub chicken with Miracle Whip, and place one at a time into the bag. Seal and shake, coating chicken. Repeat with the other chicken breast. Place both chicken breasts in baking dish and bake at 375° for 30 minutes or until juices run clear.

BARBECUED BEEF BRISKET

Alice Scheibmeir

Brisket

7-8 lb. rolled brisket
2-4 T. liquid smoke
onion salt and garlic salt

Sauce

1-½ T. brown sugar
½ (14-oz.) bottle ketchup
¼ c. water
1 T. liquid smoke
dash salt & pepper
2 T. Worcestershire sauce
1-½ tsp. dry mustard
1 tsp. celery seed
3 T. butter

Heat oven to 300°. Rub liquid smoke and salt on outside of brisket. Wrap in foil and refrigerate overnight. Next morning, rub onion and garlic salt on outside of meat and rewrap in foil. Bake for 5-½ hours minimum. Let cool. Pour off fat, slice. Make sauce by mixing all the ingredients and bringing to a boil. Pour sauce over sliced meat. Rewrap in foil and bake at 350° for 1 hour. Yield 12+ servings.

BEER BRISKET

Alice Scheibmeir

3-4 lb. beef brisket
salt & pepper
1 sliced onion
¼ c. chili sauce
2 T. brown sugar
1 clove minced garlic, or garlic powder
1 (12-oz.) can beer
2 T. flour
½ c. water

Heat oven to 350°. Trim excess fat from brisket (important this is done). Season with salt and pepper and place in 9x13" pan/baking dish, cover with onion slices. In bowl, combine chili sauce, brown sugar, garlic and beer. Pour over meat. Cover tightly with foil. Bake for 3-½ hours. Uncover and bake 30 minutes more, basting occasionally. Remove meat to platter. Skim off excess fat from drippings. Measure liquid and add water to make 1 cup. Blend flour and ½ cup water; combine with drippings in pan. Cook, stirring constantly, over medium heat until thickened and bubbly. Cut meat across grain, serve with beer gravy. Yield 10-12 servings.

BLACKENED CHICKEN

Beverly Oborny Johnson

½ tsp. Paprika
⅛ tsp. Salt
¼ tsp. Cayenne pepper
¼ tsp. Ground cumin
¼ tsp. Dried thyme
⅛ tsp. Ground white pepper
⅛ tsp. Onion powder
2 Skinless, boneless chicken breast halves
1 T. Vegetable oil

Preheat oven to 350°. Mix together paprika, salt, cayenne, cumin, thyme, white pepper, and onion powder. Rub one side of chicken breast with spice mixture. Heat oil in a cast iron skillet over high heat for 15 minutes. Place chicken in hot pan, seasoned side down, and cook for 1 minute. Turn, and cook 1 minute on other side. Place breasts on a lightly greased cookie sheet. Bake in preheated oven for 5 to 10 minutes, or until no longer pink and juices run clear.

BUBBLING BEER HOT DOGS

Mary Lou & Marietta Hageman

6 Hot Dogs
1 bottle Beer (any brand)

Prick 6 hot dogs. Heat low in sauce pan with 1 bottle of beer. Simmer for 6 - 7 minutes. Place on a bun & enjoy.

CAJUN RICE

Shelly Jirak

2 c. uncooked rice (converted)
2½ c. chicken broth
1½ T. finely chopped onions
1½ T. finely chopped celery
1½ T. finely chopped green pepper
1½ T. butter or margarine, melted
½ tsp. salt
⅛ tsp. garlic powder
pinch white pepper
pinch red pepper
pinch black pepper
1 lb. smoked sausage link, sliced

In a 9 x 13 pan, combine all ingredients, mix well. Seal pan snuggly with foil. Bake at 350° until rice is tender, about 1 hour 10 minutes. Really good when served with red beans.

CALICO BEANS

Christine Wolf

¼ lb. Bacon
1 lb. Ground chuck
½ c. Onion
½ c. Brown sugar
½ can Catsup
2 T. Vinegar
1 tsp. Salt
1 T. Mustard
1 can Lima beans
1 can Kidney beans
1 lg. Can pork 'n beans

Brown bacon, hamburger and onion. Mix remaining ingredients and bake at 300° for 1½ hours or all day in crock pot.

CARNE MOLIDA CON PAPAS (GROUND BEEF POTATOES)

Eleanor Navarro

1 lb. Ground beef
½ Small onion (diced)
⅛ tsp. Salt and pepper
4 Medium potatoes (diced)
½ c. Canned tomatoes
½ tsp. Garlic powder or 1 clove
½ tsp. Cumin powder

Brown meat lightly, add diced onion, salt and pepper to suit taste. When meat is browned, drain well, add diced potatoes, tomatoes and garlic. Add cumin powder. Simmer until potatoes are tender.

CHEESEBURGER SOUP

Gena Johnson

1 pound Lean ground beef
½ c. shredded carrots
½ c. Chopped celery
½ c. Chopped onion
½ c. Finely chopped broccoli
½ c. Finely chopped cauliflower
3 c. Chicken broth
2 c. Cooked white rice
1 pound Processed cheese food (Velveeta), cubed
1 (11-oz.) can Condensed cream of cheddar cheese soup
2½ c. Milk
1 (8-oz.) Sour cream

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside. Simmer carrots, celery, onion, broccoli, cauliflower, and broth for about 10 minutes or until soft. Add rice, beef, Velveeta, cheese soup, and milk, and cook until cheese is melted. Do no boil. Add sour cream and chives just before serving.

CHEESY BEEF STROGANOFF

Teresa Knowles

1 lb. ground beef
3 c. medium egg noodles-uncooked
½ lb. Velveeta cheese-cut up
1 (10¾-oz.) c. Cream of Mushroom soup
¼ tsp. pepper
2 c. water

Brown meat in skillet; drain. Stir in 2 cups of water; bring to a boil. Add noodles; stir. Reduce heat to med-low; cover. Simmer 8 minutes or until noodles are tender. Add Velveeta, soup and pepper. Cook until Velveeta is melted, stirring frequently.

CHICKEN AND STOVE TOP DRESSING CASSEROLE

Shirley Stout

6 Chicken breasts
¼ c. milk
Swiss cheese, enough to cover chicken
2 cans mushroom soup
2 boxes Stove Top Dressing

Prepare dressing like directions on box. Place chicken in pan, cover with cheese. Mix mushroom soup and milk. Cover chicken and cheese with soup mixture. Top with dressing. Bake 1 hour at 350°.

CHICKEN CASSEROLE

Lynn McConnaughy

1 cooked chicken
2 cans cream of mushroom soup
1¾ c. chicken broth
½ lb. shredded cheddar cheese
½ tsp. salt
2 c. uncooked macaroni
1 soup can milk

Combine all ingredients and mix well. Place in a greased 9 X 13-inch pan. Chill overnight. Bake uncovered at 350 degrees for 1 hour.

CHICKEN CASSEROLE

Antonia Frisbie
Erika Frisbie

2 c. cooked chicken breast, cut up
¼ c. margarine
2 c. diced celery
1 tube Ritz crackers
1 sm. grated onion
1 pkg. slivered almonds
1 c. cream of chicken soup
1 c. cooked rice (if desired)
1 sm. can water chestnuts, diced

Boil celery for 7 minutes. Mix chicken, celery, onion, chicken soup and chestnuts. Put in a casserole. Sauté crackers and water chestnuts in margarine. Add cooked rice, if desired, for a basic meal dish. Bake at 350° for 30 minutes.

CHICKEN ENCHILADAS

Phyllis Holle

4 lg. Chicken breasts - diced
1 pkg. Flour tortillas - 6 inch
2 cans Cream of chicken soup
1 pt. Sour cream
1 can Chopped chiles
Chopped onion
1 pkg. Shredded cheddar cheese
1 pkg. Shredded monterey jack cheese

Blend and heat in saucepan: sour cream, soup, chiles, onion. Blend ¾ sauce with chicken - roll in tortillas. Place in baking dish sprayed with Pam. Pour remaining sauce on top, cover with cheese. Bake at 350° for 10-15 minutes.

CHICKEN POT PIE

Paula Lundmark

¼ c. butter or margarine
1 c. celery
1 c. sliced carrots
2 c. potatoes
½ c. flour
2 c. cooked chicken, cubed
1 c. milk
2 c. broth
3 cubes chicken bouillon
prepared pie crust

Cook chicken in water and bouillon. Let broth cook down 20 to 30 min. Melt butter in separate pan. Cook celery, carrots and potatoes until crisp and tender for about 10 min. Add ½ ac. flour and stir well. Stir in 2 ac. broth, salt and pepper to taste. It will get thick. Add milk a little bit at a time until smooth. Put in prepared pie shell and top and flute. Bake at 350°F for 30 to 35 min.

CHICKEN SPAGHETTI

Pat Borchert

1 chicken
1 (12-oz.) pkg. spaghetti, broken into pieces
½ c. butter
1 celery rib, chopped
1 lg. onion, chopped
1 sm. green pepper, chopped
1 (29-oz.) can tomatoes, puréed
1 c. olives, chopped
1 (4-oz.) can mushrooms, sliced and drained
salt & pepper
grated cheese

Season chicken with salt & pepper, boil until tender. Remove chicken to cool. Reserve 1 qt. broth. Remove skin and bones from chicken. Cut into bite-size pieces. Cook spaghetti in reserved broth until tender. Drain. Melt butter in skillet. Add celery, onion and green pepper, cooking until tender. Add tomatoes, olives, mushrooms, spaghetti and chicken. Season with salt & pepper. Pour into large baking dish, cover with cheese. Bake in 350° oven 20-25 minutes or until cheese melts. 12-15 servings.

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CHICKEN SPAGHETTI

Jan Demel

14 - 16 oz. spaghetti
1 bell pepper, chopped
1 onion, chopped
1 c. celery, chopped
1 stick margarine
1 can tomato soup
1 can cream of mushroom soup
½ tsp. chili powder (more if desired)
1 can Rotel diced tomatoes and green chilies
½ tsp. salt
¼ tsp. pepper
½ tsp. garlic powder
3 chicken bouillon cubes
¾ c. water
4 - 5 c. chopped chicken or turkey
8 oz. Mexican Velveeta, cubed
8 oz. Cheddar Cheese, shredded or cubed

Cook spaghetti according to package instructions and drain. Work on the rest while the spaghetti is cooking. In a large skillet, sauté bell pepper, onion, and celery in margarine until tender. Add soups, Rotel tomatoes, salt, pepper, chili powder, garlic powder, chicken bouillon, and water. Mix over low heat. Add the chicken and the cheese. Mix in the spaghetti. (If your skillet is not large enough, find a large bowl.) Place in 2 greased, 2-quart casseroles or one large cooking pan. Be sure to cover the pan - I use Reynolds Wrap. Bake 40 to 50 minutes at 325°. I always chop the vegetables before I start cooking the spaghetti. Also, have the chicken chopped and the cheese cubed ahead of time to simplify things. I also keep the skillet on low heat the entire time I am adding the rest of the ingredients.

CHILI

Jeanne (Wilson) Trezise

1½ lbs. ground beef - browned and drained
1 pkg. chili seasoning
2 - 3 cans pinto beans
1 - 2 cans tomato sauce
1 - 2 cans diced tomatoes (Use a can of Rotel if you want it spicy)
Salt
Pepper
Garlic Salt
Cumin - keep adding until it tastes right
1 small onion - diced

After draining hamburger, add onion and cook until it becomes translucent. Season to taste with salt, pepper, and garlic salt. Add all other ingredients. Heat thoroughly. Flavor improves the longer it cooks.

CHILI MAC

Pat Keck

1 lb. ground beef
1 small chopped onion
½ med. chopped green pepper
1 c. macaroni
1 (8-oz.) can kidney beans with liquid
1 (8-oz.) can tomato sauce
½ c. water
½ tsp. chili powder
½ tsp. salt
¼ c. grated cheddar cheese

Brown ground beef, onion and pepper in a large skillet. Pour off grease. Add macaroni, kidney beans with liquid, tomato sauce, water, chili powder and salt. Simmer gently for 15 minutes or until done. Stir. Pour into a large cake pan and top with cheese. Heat until cheese is melted.

CHOP SUEY

Shirley Stout

2 lbs. pork or chicken, cut into small pieces
2 c. onions, cut into rings
2 c. celery, chopped
1 large can mushrooms
2 cans bamboo shoots, drained
2 cans bean sprouts, drained
3 cans chicken broth
¼ c. soy sauce
2 heaping T. cornstarch

Stir fry choice of meat. Remove from pan. Stir fry next 5 ingredients and add meat back in. Dissolve cornstarch in soy sauce and chicken broth. Pour into meat and vegetables simmer until thickened & starch is cooked. Serve over rice and top with Chinese noodles.

CHORIZO (MEXICAN SAUSAGE)

Sally Viegra

2 Cloves of garlic
1 tsp. Salt
1 T. Vinegar
1½ T. Chili powder
1½ T. Salt
1½ lbs. Ground sausage

Mash garlic with salt and vinegar. Add next three ingredients and mix well. Fry until brown, serve with eggs.

COUNTRY HAM CASSEROLE

Barbara Johnson

1 lb. Velveeta Cheese
1 c. Milk
½ c. Miracle Whip Salad Dressing
3 c. Chopped, Cooked Ham
16 oz. Pkg. Frozen, Chopped Broccoli (cooked and drained)
1 T. Chopped Chives
10 oz. Pkg. Spaghetti (cooked and drained)

Cook spaghetti according to package. Heat cheese, milk and salad dressing in microwave till cheese is melted and mixture is smooth (stir often). Place ham, cooked broccoli and spaghetti in large bowl. Add chives to cheese mixture and pour over all. Place in 2 qt. casserole dish and bake at 350° for 40 minutes.

CREAMY BAKED CHICKEN BREASTS

Christine Wolf

4 whole Chicken breast (boneless & skinned)
4 slice Swiss cheese
1 (10¾-oz.) can Condensed cream of chicken soup (undiluted)
¼ c. dry white wine (cooking wine can be substituted)
⅓ c. Butter (melted)
1 box Stove top stuffing (chicken flavor)

Cut chicken breasts in half, making 8 smaller portions. Arrange chicken in a 9 x 13 baking dish. Place Swiss cheese on top of raw chicken. Mix soup with wine and spoon evenly over chicken and cheese. Sprinkle dry stuffing mix over top. Evenly drizzle melted butter over stuffing. Bake at 350° for 30 minutes - cover - last 15 - 20 minutes -uncovered. Chicken breast should be tender when pierced with fork. If you want additional sauce for gravy, use 2 can of soup and ½ cup of wine.

CREAMY FETTUCCINI ALFREDO

Stephanie Larsen
Jarod Schafer

1 (8-oz.) pkg. cream cheese, cubed
¾ c. grated Parmesan cheese
½ c. margarine
½ c. milk
8 oz. fettuccini, cooked, drained

In large saucepan, combine cream cheese, Parmesan cheese, margarine and milk; stir over low heat until smooth. Add fettuccini; toss lightly.

CROCKPOT ROUND STEAK

Shirley Stout

1 slice round steak (tenderized if you like)
2 cans mushroom soup
2 pkgs. dry onion soup mix
¼ c. water

Put all ingredients in crock pot, set on low, cook 6 - 8 hours.

DEER MEAT LOAF

Danielle Knowles

1 lb. ground deer
1 lb. ground beef
2 eggs
½ c. Italian-seasoned bread crumbs
¼ c. ketchup
2 shots Tabasco
1 tsp. salt
1 tsp. pepper
1 tsp. garlic powder
1 tsp. onion powder

Preheat oven to 375°. In a bowl, combine meat, eggs, bread crumbs, ketchup, Tabasco, salt, pepper, garlic powder and onion powder. Squish ingredients together and place in a greased baking dish. Bake for 1½ hours.

EASY CHICKEN POT PIE

Mallory Cowles

½ c. canned cream of chicken soup
½ c. skim milk, divided
1 c. frozen mixed vegetables
½ c. cut-up cooked chicken
½ c. Bisquik mix
1 egg white

Preheat oven to 400°. In ungreased 1-qt. casserole dish, stir together soup and ¼ c. milk; stir in vegetables and chicken. Microwave 3 minutes on high, stir. In small bowl, stir remaining ingredients until blended. Pour over chicken mixture. Bake, uncovered, about 20 minutes or until crust is golden brown.

EGG AND CHEESE OMELETTE

Tyler Blasi

10 eggs
2 handfuls of cheese- your choice
5 bacon- slices

crack an egg in a bowl. Stir it up put in the microwave cook for 10 minutes add cheese and bacon that's it!

GRANDMA D'S CORN SOUFFLÉ

Danielle Knowles

1 (16-oz.) can corn with juice
1 (16-oz.) can cream corn
2 eggs, beaten
1 c. sour cream
½ c. melted butter
¼ tsp. salt
¼ tsp. pepper
1 (8-oz.) box Jiffy corn muffin mix
Cooking spray

Mix corn, cream corn, eggs, sour cream, butter, salt and pepper until well blended. Add corn muffin mix. Pour into 2½ qt. greased casserole dish. Bake for 1 hour at 350°.

GRANDMA'S ENCHILADAS

Karen Hase

18 Tortillas
4 or 5 Red pepper pods
¾ lb. Longhorn cheese
1 sm. Onion
Salt to taste

Dice fine, the cheese and onion and mix together. Remove seeds and stems from pepper pods and soak in warm water until soft. Grind well, adding small clove of garlic, if desired. Place chili in saucepan. Melt 1 or 2 tsp. lard until good and hot pour it over the chili sauce. Stir and let simmer a couple of minutes, adding salt to taste. Fry tortillas, once over lightly, in hot fat, then dip in chili sauce. Place on warm platter and put about 2 T. of the cheese and onion mixture on one end of each tortilla and roll.

HAM LOAF

Barbara Johnson

1½ lbs. Ground Pork
1 lb. Ground Ham
2 Eggs
1 c. Milk
1 c. Cracker Crumbs or Bread Crumbs

Mix ground pork, ground ham, eggs, milk and cracker crumbs together and form into loaf. Place in a 13 x 9 x 2 pan and baste with the following mixture. Baste: ¼ c. Vinegar, ¼ c. Water, ½ c. Brown Sugar, 1 tsp. mustard. Bake at 300° for 1½ hours.

HAMBURGER CASSEROLE

Jeanne (Wilson) Trezise

2 lbs. hamburger
½ tsp. black pepper
½ tsp. salt
1 tsp. garlic salt
1 (16-oz.) can tomato sauce
1 c. cooked rice
¼ c. chopped onion
¾ c. chopped green pepper
1 T. chili pepper
1 T. cumin
2 c. shredded cheese (any kind), divided

Cook hamburger and drain excess grease. Mix cooked hamburger and rest of ingredients together in one large casserole dish. Save one cup of cheese to spread on top. Bake at 350° for 20 minutes.

HASH BROWN CASSEROLE

Danielle Knowles

1 sm. onion-chopped
1 c. shredded cheddar cheese
2 T. butter-melted
½ tsp. black pepper
1 (32-oz.) pkg. Southern style hash browns
1 (16-oz.) c. sour cream
1 (10-oz.) c. Cream of Mushroom soup

Mix together onion, cheese, butter, pepper, hash browns, sour cream and Cream of Mushroom soup in a large bowl. Pour into a greased 9 x 13 baking dish. Bake at 350°F for one hour.

HOMEMADE ITALIAN MEATBALLS

Shelly Jirak

1½ lbs. hamburger
1 egg
¼ cracker or plain bread crumbs
½ c. Parmesan cheese
salt
pepper
¼ - ½ tsp. garlic powder
¼ tsp. parsley

Roll into balls and brown. Use in homemade spaghetti recipe.

HOMEMADE SPAGHETTI SAUCE

Shelly Jirak

Homemade Italian Meatballs (see recipe above)
1 lb. Italian Sausage, browned and chunked, if desired
(8-oz.) tomato paste
1 c. tomato purée
2 large cans crushed tomatoes
1 tsp. dried oregano
3 bay leaf
2 cloves minced garlic
½ c. Parmesan Cheese
1 c. water
1 med. onion, chopped
oil olive
salt
pepper

Sauté onion and garlic in olive oil. Add tomato paste and purée, crushed tomatoes, Irena, bay leaf, salt, pepper, Parmesan cheese and water. Mix well. Add in meat. Cook on low heat until thick.

IRIS'S MEATBALLS

Lisa Crites

Meatballs

3 lbs. ground beef
2 c. quick oatmeal
½ tsp. garlic powder
2 tsp. chili powder
salt and pepper
1 c. chopped onion
1 can Carnation milk
2 eggs

Sauce

2 c. catsup
½ c. onion
1-½ c. brown sugar
½ tsp. garlic powder
2 T. liquid smoke

Two 9x13 pans. Shape meatballs into size, put sauce on top of meatballs. Cover with foil. Bake for 60 minutes at 350°. Remove foil 15 minutes before done, to brown. Serves 12 easily. (I always freeze my extra pan for a later time. Also, my mom cuts this down to ⅓ and gets 12 large meatballs.) Wonderful!

IRISH STEW

Phyllis Holle

2½ lb. Boneless beef
4 lg. Potatoes
2 lg. Onions
3 or 4 med. Carrots
sprig of parsley
2 c. Water
Salt and pepper
Bay leaf or 2

Cut the meat into good size chucks. Peel the vegetables and slice thickly. Chop the parsley. Choose a pot with a well-fitting lid and put in the ingredients in layers, starting and finishing with potatoes. Pour in the water and season to taste. Cover and put on a very low heat for about 2½ hours until the meat is tender and potatoes have thickened the liquid. Remove bay leaves and serve. Serves 4.

JATERNICE (PORK SAUSAGE)

Bohumil (Barney, B.C.) Oborny

10 lbs. Pork
1 lb. Pork liver
2 lbs. Kidneys (opt.)
1 Heart (opt.)
1 T. Marjoram
Salt and pepper to taste
Hog head as part of the pork meat (opt.)
2 lbs. Rice
2 c. Barley
2 loaves of homemade rye bread (dried) ⅓ bread to ⅔ meat
6 Cloves of garlic

Cook in boiling water the meat from the hog head trimming away some of the fat. When the meat is tender and falling off the bone remove from the broth and cool. Cook pork, liver and meats in salt water. Grind all meats into bowl then season with salt and pepper to taste. Grind garlic and rub into a paste and add. Do not overdo the garlic. Cook barley and rice separately. Soak the dried rye bread in the broth and squeeze out the excess liquid. Mix all meat with rice, barley, bread, and seasonings. Stuff meat into casing. Tie each end of the filling casing. Place in boiling salt water for 5 - 10 minutes. Can be served as sausage patties if desired. We like to fry it crisp in a skillet, sometimes squashed out of the casing. Hot Option: Add jalapeño pepper to taste.

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KODIAK CASSEROLE

Jan Demel

2 lbs. ground beef
4 c. diced onions
2 cloves garlic, minced
3 medium green peppers, diced
4 c. celery, diced
1 (6-oz.) jar stuffed green olives, undrained
1 (4-oz.) can mushroom stems and pieces
1 can tomato soup, undiluted
1 (8-oz.) jar picante sauce
1 18 oz. bottle barbecue sauce
2 T. Worcestershire sauce
3-4 c. medium egg noodles, cooked and drained
1 c. shredded cheddar cheese

In a Dutch oven, brown the ground beef with onions and garlic; drain. Add the remaining ingredients except the cheese, mix well. Cover and bake at 350° for 1 hour or until hot and bubbly. Sprinkle with the cheese just before serving. Yield: 16 - 20 servings.

LIGHT N' ZESTY CHICKEN & RICE

Barbara Johnson

4 Boneless, Skinless Chicken Breast Halves
⅓ c. Italian Salad Dressing
1 c. Uncooked Rice
16 oz. Bag Frozen Vegetables
1 can French Fried Onions
1¾ c. Chicken Broth
½ tsp. Italian Seasoning

Pour salad dressing over chicken in baking dish. Bake 400° for 20 minutes. Place rice, vegetables and ½ cup of the onions around and under the chicken. Combine broth and Italian seasoning and pour over chicken and vegetables. Bake uncovered 25 minutes. Top with rest of onions and bake 3 minutes longer.

MARY'S CHICKEN ROTEL

Mary Garcia

6 Chicken Breasts
2 cans Rotel Tomatoes

On the stove top, in a skillet, with a lid, place chicken and Rotel. On medium temperature, cook 30-40 minutes or until chicken is cooked. Also can be made in the crock pot.

MEATBALLS

Ronda Shirley

3 lbs. hamburger
1 c. evaporated milk
2 c. oatmeal
½ tsp. pepper
2 eggs
2 tsp. salt
2 tsp. chili powder
½ tsp. salt

Mix all ingredients. Roll in balls and place in pan.

Sauce

2 c. ketchup
2 tsp. liquid smoke
2 c. brown sugar
1 tsp. garlic salt
½ c. chopped onion

Pour over meatballs. Bake at 350°F for 1 hour.

MEAT LOAF MUFFINS WITH BBQ SAUCE

Stephanie Larsen
Jarod Schafer

1⅔ lbs. ground sirloin
1 med. onion, cut into chunks
2 ribs celery, cut into 2-inch pieces
1 lg. egg
splash milk
1 c. plain bread crumbs
2 T. grill seasonings
1 c. BBQ sauce
1 T. Worcestershire sauce
Extra virgin olive oil

Preheat oven to 450°. Put ground beef into a big bowl. Put onion and celery into a food processor. Add egg, beaten with milk, bread crumbs and grill seasonings, into a bowl. Mix together the BBQ and Worcestershire sauces. Pour half the sauce mixture into the bowl with the meat loaf mix. Mix meat loaf with hands. Brush muffin tin with extra virgin olive oil; fill with meat loaf until ½ full. Top each with spoonful of extra sauce. Bake 20 min.

MEXICAN LASAGNA

Ana Rumback

1 c. chopped onion
1 tsp. minced garlic
1½ lbs. ground beef
3 (10-oz.) cans enchilada sauce
1 (15-oz.) carton ricotta cheese
2 eggs
3 T. dried cilantro leaves
12 no-cook lasagna noodles
4 c. shredded Mexican cheese blend

Brown ground beef, onion and garlic. Drain. Stir in enchilada sauce. Bring to a boil. Reduce heat; simmer uncovered 5 min. or until slightly thickened. Meanwhile, in a small bowl, combine ricotta cheese, eggs and cilantro. Spread ¾ c. beef mixture into a greased 13 x 9 x 2 dish. Layer with 3 noodles, ⅔ c. ricotta mixture, ¾ c. beef mixture and 1 c. shredded cheese. Repeat layers twice. Top with remaining noodles, sauce and shredded cheese. Cover and back at 375° for 30 min. Uncover; bake 10-15 min. longer or until bubbly. Let stand 10 min. before cutting.

MEXICAN MANICOTTI

Ana Rumback

1 lb. hamburger
1 can refried beans
1 pkg. taco seasoning
1 box manicotti shells, uncooked
1 jar picante sauce
1 c. Mexican blend shredded cheese

Brown and drain hamburger. Add beans, taco seasoning, and ¼ cup water, heat through. Stuff uncooked manicotti shells with beef/bean mixture and place in a 9x13x2 greased dish. In medium bowl, mix picante sauce and 1 jar of water, pour over noodles. Cover with foil, bake 325 deg F for 35-40 min. Remove foil, sprinkle with cheese, bake another 10 min.

MEXICAN PORK & PASTA

Ann Boman

2 lbs. pork sausage
1 c. onion, chopped
1 c. green pepper, chopped
2 c. uncooked elbow macaroni
1 (16-oz.) can whole tomatoes
1 tsp. salt
2 T. sugar
2 T. chili powder (may use less)

Brown sausage in large skillet. Add other ingredients. Cook, tightly covered on top of stove for 10 minutes at low temperature. The uncover and cook 10 minutes more. Garnish with 3 pepper rings.

MINI MEATBALLS AND BOW TIE PASTA

Shelly Jirak

1 lb. hamburger
½ c. seasoned bread crumbs
¾ c. sour cream, divided
2 c. bow tie pasta
¼ tsp. garlic powder
2 c. frozen peas
3 c. beef broth
1 c. diced sweet red pepper

Mix hamburger, bread crumbs, and ¼ sour cream. Shape into 1-inch meatballs. Brown meatballs over medium heat in skillet coated with Pam. Add pasta, garlic powder, peas, and broth. Bring to a boil. Cover and reduce heat to low. Simmer for 5 minutes. Add pepper; simmer for another 5 minutes or until pasta is tender. Remove skillet from heat and stir in remaining sour cream.

MOM'S MEAT LOAF

Phyllis Holle

2 lbs. Lean ground beef
1 Stack crackers (fine crumbs)
2 Eggs
1 lg. Can tomato sauce
onions (fresh or dried) to taste
Salt and pepper
dash Worcestershire sauce

Mix above ingredients, saving a little tomato sauce. Line pan with foil and spray with Pam. Shape into loaf and top with tomato sauce. Bake 350° for about 45 minutes to 1 hour. Cover with foil for the first half of baking time. (Add diced tomatoes and green chiles for spicy meat loaf.)

ONE BITE ZUCCHINI PIZZA

Shelly Blasi

1 c. Salsa
2 Small Zucchini- trimmed and cut into ¼ inch slices
¼ lb. Chorizo Sausage- cooked, drained and crumbled
6 T. Mozzarella Cheese

Place salsa into a sieve and press out excess moisture. Set aside to finish draining. Place zucchini on baking sheet. Spoon 1 tsp. salsa on each zucchini slice. Top with sausage and sprinkle cheese on top. Bake in 400° oven for 10 minutes or until cheese is lightly brown.

ONE DISH CHICKEN AND RICE BAKE

Stephanie Larsen
Jarod Schafer

1 (10¾-oz.) c. Cream of Mushroom soup
1 c. water
¾ c. uncooked regular long-grain white rice
¼ tsp. paprika
¼ tsp. ground black pepper
4 skinless, boneless chicken breast halves
½ c. shredded cheddar cheese

Preheat oven to 375°. Mix soup, water, rice, paprika and black pepper in a 2 quart shallow baking dish. Top with chicken. Season with additional paprika and pepper. Cover. Bake for 45 min. or until done. Top immediately with shredded cheddar cheese. For creamier rice, increase water to 1⅓ cups.

ORIENTAL CHICKEN SALAD

Christina Ulbrich

1 pkg. Ramen Noodles - Oriental Pkg.
½ pkg. Shredded Cabbage
½ c. Sunflower Seeds
½ bunch Chopped Green Onions
3 c. Cooked Chicken

Cook noodles according to package directions (don't use the seasoning packet - set aside for dressing recipe). Drain when done. Mix noodles, cabbage and remaining ingredients together. See Oriental Chicken Salad Dressing Recipe below.

ORIENTAL CHICKEN SALAD DRESSING

Christina Ulbrich

1 pkt. Oriental Seasoning Mix (from Ramen Noodles)
½ c. Sugar
¼ c. Olive Oil
¼ c. Red Wine Vinegar

Mix all ingredients together. Pour over Oriental Chicken Salad and stir. Let set for an hour or so in refrigerator to marinade the flavors. Serve chilled.

PIQUANT PORK ROAST

Alice Scheibmeir

4-5 lb. pork roast, boned
salt & pepper
1 can frozen orange juice
1 can water
1 c. chopped celery
1 c. chopped onion
chopped celery leaves
2 T. vinegar
1 tsp. oregano
dash cayenne

Heat oven to 300°. Trim most of fat from roast, add salt & pepper. Insert a meat thermometer and place roast in pan without rack. Mix all the other ingredients and pour over roast. Place uncovered in oven and bake until done, about 3-½ hours. Baste often with a spoon so the chopped onion and celery will brown on top. Add more water if necessary. Remove the roast to a hot platter and skim fat from the sauce. Serve the sauce to spoon over the meat. Yield 10-12 servings.

PIZZA CASSEROLE

Teresa Knowles

¾ c. uncooked egg noodles
¼ c. ground beef
¼ onion, chopped
1 T. minced garlic
⅔ c. pizza sauce
¼ c. green bell pepper, chopped
⅓ c. pepperoni
1½ T. milk
2 c. shredded cheese

Cook noodles according to package. In a medium skillet over medium-high heat, brown the ground beef with onions, garlic and pepper. Drain fat. Stir in noodles, pizza sauce, pepperoni and milk. Mix well. Pour into a 2 qt. baking dish. Bake at 350° for 20 minutes. Top with cheese, then bake for 5-10 minutes more.

PORCUPINE MEATBALL'S IN THE OVEN

Shelly Cole

1½ lbs. Fresh ground chuck
1 c. Minute rice (dry)
3 T. Minced onion
⅛ tsp. Garlic salt
Pepper
2 cans Cream of Mushroom soup
½ c. Sour cream

Preheat oven to 350°. Mix first 5 ingredient by hand and make into large meatballs. Spray with non- stick spray, a 9 x 13 baking dish. Place meatballs evenly into dish. In separate bowl, mix 2 cans of soup, with 2½ cans milk, along with ½ cup sour cream. Pour over meatballs and bake 40 - 45 minutes. Keep watch...may need to add a little more milk to top of dish as rice absorbs liquid. Serve with vegetable on the side. May be served over more rice if desired.

PORK AND HOT SAUCE

Eleanor Navarro

6 Pork chops (any fresh pork) cubed (may also be used)
6 Hot peppers
½ c. Tomato juice (whole tomatoes may be puréed)
¼ tsp. Garlic powder
½ c. Water
Salt to taste

Cook pork until done and drain. Roast pepper on grill until skins puff up. Cool under running water. Remove skins, run in blender, add tomato juice and garlic. Add water, pour sauce over pork, salt to taste. Simmer for 10 minutes, very slow.

PORK AND PENNE

Karen LeBlanc

1 c. Dry penne pasta
4 Thin sliced boneless center cut pork chops
1 c. Frozen peas
2 cans Cream of mushroom soup
1 Soup can water

Preheat the oven to 350°. Lightly coat an 11 x 7 baking dish with vegetable oil cooking spray. Bring a large saucepan of water to boil, add the penne and cook for 10 minutes or until almost tender. Drain. Brown chops on both sided in a non-stick skillet over medium heat. Spread pasta on bottom of prepared baking dish. Add peas on second layer and arrange the chops on top, pour mushroom soup on top. Bake uncovered until brown and bubbly, about 40 minutes.

PRIZE WINNING CHILI

Christine Wolf

2 lbs. Ground chuck
½ c. Onion
Salt and pepper to taste
1 can Chopped tomatoes 'n Chiles (Rotel)
1 can Whole Chilies
2 can Chili beans in chili sauce (303)
2 can Pinto beans (303)
2 cans Black beans (drained and rinsed well) (303)
1 pkg. William's chili seasoning mix

Brown in skillet together ground chuck and onion drain excess grease. Add remaining ingredients. Cook on low in crock pot for 6 hours. May take whole chili's out before serving. Serve with crackers - grated cheese - chopped green onions.

QUICK AND EASY CHICKEN ENCHILADAS

Shelly Jirak

2½ c. shredded cooked chicken
1 can Rotel
1 (8-oz.) pkg. cream cheese
1 can green chili enchilada sauce
2 c. shredded cheese
8" flour tortillas

Combine chicken, Rotel, and cream cheese. Roll mixture in a tortilla. Cover with can of green chili enchilada sauce and cheese. Bake at 400° for 15 minutes or until cheese is melt and enchiladas are heated.

QUICK TACOS

Alice Scheibmeir

2 lbs. lean ground beef
2 chopped green peppers
1 lg. chopped onion
2 (16-oz.) cans taco sauce, mild or hot
1 (8-oz.) can enchilada sauce
chopped lettuce
chopped tomato
grated Longhorn cheese
Doritos, broken into thirds

Brown hamburger. Drain and wash meat well to remove grease. Add pepper, onions and sauces and simmer until tender for 15 minutes. Crush Doritos on each plate. Pour heated meat sauce over chips. Top with lettuce, tomatoes and cheese. Yield 8 servings. Meat sauce freezes well.

RED BEANS (CAJUN)

Shelly Jirak

½ lb. dry red beans
18 c. water
3 lb. small ham hocks
1½ c. finely chopped celery
1 c. finely chopped onions
1 c. finely chopped green bell pepper
3 bay leaves
1½ tsp. Tabasco Sauce
1 tsp. white pepper
1 tsp. dried thyme leaves
¾ tsp. garlic powder
¾ tsp. dried oregano leaves
½ tsp. ground red pepper (cayenne)
¼ tsp. black pepper

Cover the beans with water 2" about the beans (approx. 10 cups) soak overnight. Drain, rinse and set aside until later. Place 8 cups of water and remaining ingredients in a 5½ qt. saucepan; stir well. Cover and bring to a boil over high heat. Remove cover, reduce heat and simmer one hour stirring occasionally. Raise heat and boil until meat fall off the bones, about 15 - 20 minutes. Remove meat and bones from liquid. Clean the ham from fat and the bones from the hocks after they have cooled. Add the drained beans and 2 cups of water, if needed, to the remaining liquid. Bring to a boil then lower heat to simmer until beans are tender (approx. 1 hour). Add the ham back to saucepan, cooking an additional 10 minutes. Discard the bay leaves before serving. Best when served with Cajun rice.

RED ONION MELT

Shelly Blasi

2 T. Olive Oil
1 clove Garlic- thinly sliced
1 Slice of Texas Toast
Salt and Pepper to Taste
1 T. Mayonnaise
2 oz. Cheddar Cheese- sliced
2 Red Onions- thinly sliced

In skillet heat oil. Add onion and garlic. Cook until very soft and golden brown approximately 15 minutes. Season with salt and pepper. Toast bread and spread with mayonnaise. Pile on onions and top with sliced cheese. Broil for 2-3 minutes until cheese is melted. Serves 1

SAUSAGE & MOSTACCIOLI BAKE

Barbara Johnson

8 oz. Mostaccioli
½ c. Chopped Onions
1 Clove Garlic
1 can Tomato Paste (6 oz.)
⅛ tsp. Pepper
6 oz. American Cheese (shredded)
1½ lbs. Bulk Pork Sausage
¼ c. Green Pepper (chopped)
1 can Diced Tomatoes
½ c. Water
¼ tsp. Dried Oregano

Cook pasta according to package directions. Drain. Meanwhile, cook sausage, onion, green pepper and garlic until meat is tender. Drain fat. Stir the undrained tomatoes, tomato paste, water, oregano and pepper into the mixture in skillet. Stir in the cooked pasta. Stir half the mostaccioli mixture into baking pan - top with half of the cheese. Put the rest of the mostaccioli mixture in the pan and bake at 350° for 35 minutes. Top with the rest of the cheese and bake another 5 minutes or until cheese melts.

SCALLOPED CHICKEN

Mary Frank

1 Cooked hen (boned)
6 c. Chicken broth
1 Onion (chopped fine)
1½ c. Cheese (cubed)
1 12 c. Celery (chopped)
1 can Cream of mushroom soup
2 Eggs (beaten)
½ tsp. Pepper
1 T. Salt
4 c. Ritz crackers (crushed)

Mix all ingredients together except crackers, pour into a large baking dish. Sprinkle the top with crackers crumbs. Bake at 350° for 1 hour.

SKILLET ENCHILADAS

Paula Lundmark

1 can enchilada sauce
1 can cream of mushroom soup
¼ c. milk
2 T. green chillies or diced chillies
1 lb. hamburger
shredded cheese
tortillas

Brown hamburger in electric skillet. When browned, add enchilada sauce, cream of mushroom soup, ¼ c. milk and 2 T diced green chillies. Simmer 20 minutes. Put cheese in tortillas and rollup add to skillet. Cook until cheese is melted.

SLOPPY JOE SANDWICHES

Teresa Knowles

1 lb. ground beef
1 c. ketchup
¼ c. water
2 T. brown sugar
2 tsp. Worcestershire sauce
2 tsp. mustard
½ tsp. garlic powder
½ tsp. onion powder
½ tsp. salt
4 hamburger buns-split

In a saucepan, cook beef over medium heat until no longer pink; Drain. Stir in the ketchup, water, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder and salt. Bring to a boil. Reduce heat. Cover and simmer for 30-40 minutes. Serve on buns.

SLOW-COOKED SWISS STEAK

Phyllis Holle

4 T. Flour
½ tsp. Salt
¼ tsp. Pepper
1 - 1½ lbs. boneless beef round steak, cut into six pieces
1 med. Onion, sliced into ¼ inch slices
1 Celery rib, cut into ½ inch slices
2 (8-oz.) cans Tomato sauce, or stewed tomatoes

In a large resealable plastic bag, combine flour, salt and pepper. Add the steak; seal bag and toss to coat. Place the onion in a greased slow cooker. Top with the steak, celery and tomato sauce. Cover and cook on low for 6-8 hours or until meat is tender. 6 servings

SQUASH CASSEROLE

Julia Hulsey

2 lbs. summer squash
½ c. chopped onion
¾ c. grated carrots
1 T. margarine
1 can cream of mushroom soup
1 c. sour cream
1 pkg. stuffing crumbs
1 T. oleo melted
½ c. shredded cheddar cheese
salt and pepper to taste

Wash, slice and cook squash until tender. Sauté onions and carrots in margarine. Mix squash, onions, carrots, soup, sour cream, salt and pepper. Put into greased 9/13 in baking dish. Sprinkle with cheese and stuffing crumbs. I add oleo to the top of the crumbs. Bake 350° for 30 minutes.

SWEDISH STEW

Shirley Stout

2 lbs. hamburger
4 onions, chopped
4 potatoes, diced
1 bunch celery, chopped
1 can kidney beans
1 can tomato soup
1 soup can water

Form meatballs from hamburger and brown. Sauté onions and celery together. Combine all ingredients in pot and simmer for 30 minutes. Cover and bake for 1½ hours at 350°.

TACO HAMBURGER CASSEROLE

Tally Hoffman

3 lbs. hamburger
2 pkgs. taco seasoning
1 small bag corn chips, crushed
1 can peas
1 can cream of mushroom soup
shredded sharp cheddar cheese ***
tater tots

Mix hamburger, taco seasoning, 1 small bag crushed corn chips. Add cream of mushroom soup, mix, add peas, mix. Line 8 x 10 pan with mixture. Top with cheese, place tater tots on top, bake at 400°F for 1 hour. * can substitute ½ jar picante ** can use pre-sliced cheese

TACO SOUP

Lisa Crites

2 lbs. browned ground beef
1 can red kidney beans, drained & rinsed
1 can pinto beans, drained & rinsed
1 can whole kernel corn, drained
2 cans water
1 can diced tomatoes
1 can Rotel tomatoes
1 pkg. taco seasoning mix
1 pkg. ranch seasoning mix

Combine all ingredients in crock pot or stove top. Simmer for one hour.

TANGIER ISLAND CRAB CAKES

Morene Potter

1 lb. Crab Meat
2 slices Bread
1 tsp. Old Bay Seafood Seasoning
1 tsp. Salt
1 T. Mayonnaise
1 T. Worcestershire Sauce
1 Egg
1 tsp. Mustard

Break bread in small pieces and moisten with water. Mix all ingredients, shape into cakes. Fry quickly until golden brown.

TATER TOT CASSEROLE

Devin Nelson Family

1 lb. Hamburger- cooked and drained
1 can Cream of Mushroom Soup
1 can Evaporated Milk
1 c. Shredded Cheddar Cheese
1 pkg. Tater Tots

In baking dish pour evaporated milk and cream of mushroom soup; stir until mixed well. Add cooked hamburger. Top with shredded cheese. Then add the tater tots as the last layer. Bake at 325° for 45 minutes.

TATER TOT CASSEROLE

Beverly Oborny Johnson

1 Pound ground beef
1 c. Diced onions
1 can Cream of mushroom soup
1 can Drained corn
2½ c. Cheddar cheese
1 lg. Bag of tater tots

Brown the ground beef and onions and drain. In a bowl add the corn, soup and 1 c. of cheese to the meat mixture. Grease a 9 x 13 pan. Single layer the tater tots. Spread the meat mixture over that. Sprinkle with 1 c. of the cheese. Put another layer of tater tots over that. Sprinkle the ½ c. cheese or more over the top. Bake at 350° for 45 minutes or until golden brown.

TOSTADA CASSEROLE

Jason Johnson

1 pound ground beef
½ c. Diced onion
1 pkg. Taco seasoning mix
1 (15-oz.) can Tomato sauce
1 (15-oz.) can Refried beans
2½ c. Corn chips
1 c. Shredded cheddar cheese

Preheat oven to 350°. Brown ground beef in skillet, drain off fat. (May add onion, if desired, and cook it with the ground beef) Add 1½ cups tomato sauce and taco seasoning mix; mix well. Line bottom of a 2-quart flat casserole with 2 cups corn chips. Crush remaining corn chips and set aside. Spoon meat mixture over corn chips in baking dish. Combine remaining tomato sauce with refried beans; spread over meat. Bake, covered, for 25 minutes. Remove from oven; increase oven temperature to 375°. Sprinkle with cheese and crushed chips and bake uncovered 5 more minutes or until cheese has melted. Makes 4 servings.

TOSTADA DE GUACAMOLE

Cora Garcia

12 Tostada's
3 c. Guacamole (avocado)
2 c. Cooked chicken (cubed)
Lettuce (shredded)
Radish rosettes

Cover tostada's with guacamole. Arrange chicken, preferably white meat, on top and garnish with lettuce and radish rosette. Serves 6 to 12.

TROPICAL PORK ROAST WITH BLACK BEANS

Christine Wolf

Marinade

2 c. Orange juice
1 Clove minced garlic
Salt and pepper
3 T. Lemon juice (fresh or bottled)
15 Candied Orange Slices
3 lbs. Pork Roast - Loin or Bone-in

Marinade OVERNIGHT in cast iron pot, or for at least 4-5 hours. Pour off marinade - DO NOT RINSE OFF MEAT.

3 c. Black Beans - drained and rinsed
¼ c. Chopped onion
½ c. chopped fresh tomato
1 c. Chicken broth or stock

Set oven temperature to 325°. Pour black bean mixture over pork, and cover with foil for first 2½ hours, then uncover for remaining ½ hr. Check to make sure NOT over browning!!

WHAT-A-WASTE-OF- "BREW" -STEW

Morene Potter

8 small Onions
2 T. Shortening
2 lbs. Stew Beef
½ tsp. Thyme
12 oz. Beer
1 T. Soy Sauce
1 T. Steak Sauce
1 Bay Leaf
4 Potatoes (chopped)
2 c. Frozen Peas
4 Carrots (chopped)
Four-Salt-Pepper

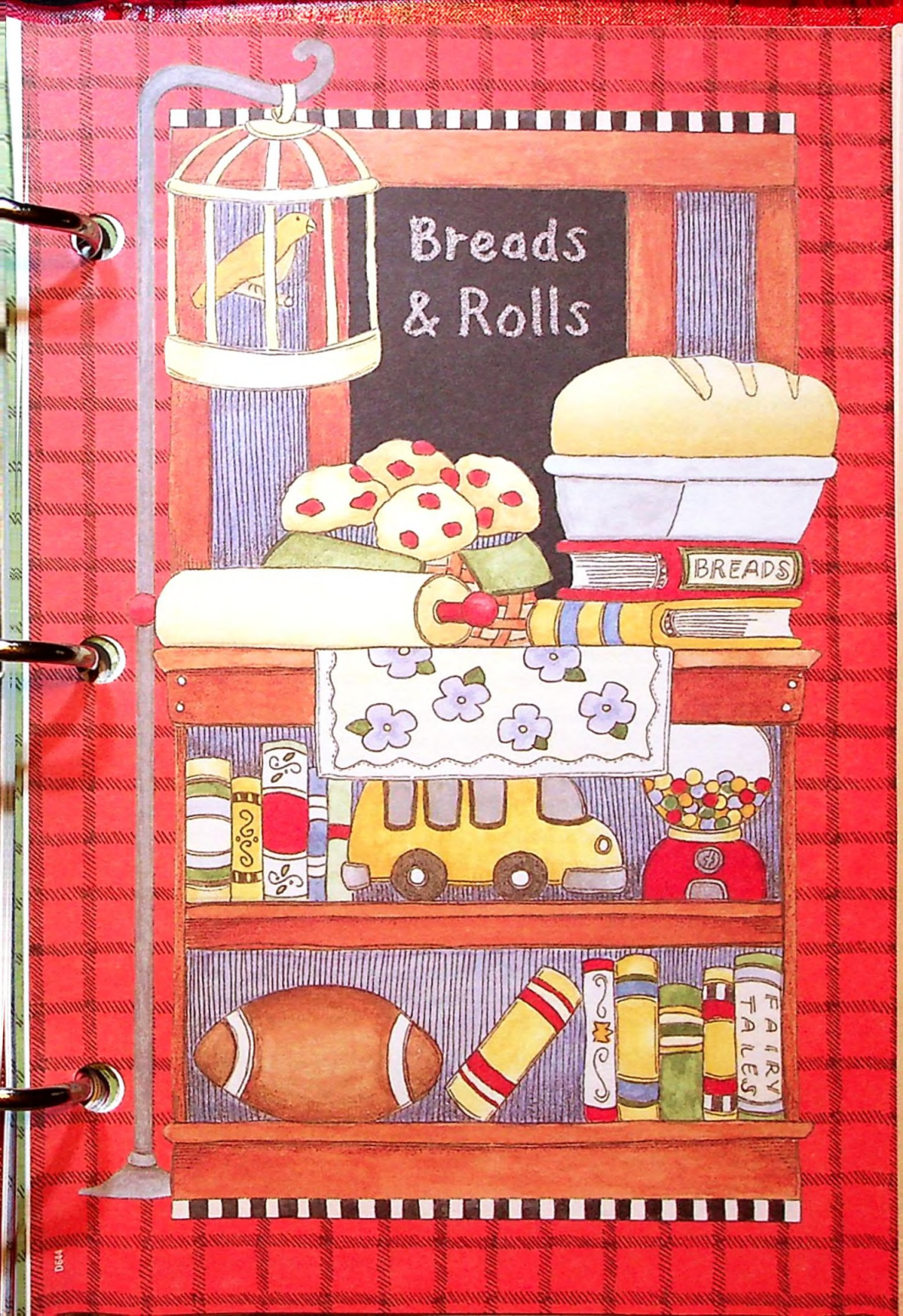
Sauté onions in shortening then remove onions. Shake meat in flour, salt and pepper in paper bag. Brown meat in hot oil. Add all other ingredients. Place in 2-3 qt. casserole dish and cover. Bake for 1½ hours at 325°. Serve with Brew Biscuits for delicious meal.

ZUCCHINI AND PORK MEAT

Eleanor Navarro

1 lb. Fresh pork (pork chops, steak, etc.)
½ c. Onion (diced)
3 Medium squash (sliced thin)
½ c. Tomato juice
Salt
½ c. Water

Cut meat in cubes and brown lightly. Add onion, sliced squash, tomato juice and salt to taste. Add water (optional). Simmer till squash is tender.


Breads
& Rolls
BREADS
FAIRY TALES

Helpful Hints

- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- One scant tablespoon of bulk yeast is equal to one packet of yeast.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you can achieve a finer texture if you use milk. Water makes a coarser bread.
- Nuts, shelled or unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts can be used directly from the freezer.
- Enhance the flavor of nuts, such as almonds, walnuts, and pecans, by toasting them before using in recipes. Place nuts on a baking sheet and bake at 300° for 5–8 minutes or until slightly browned.
- Dust a bread pan or work surface with flour by filling an empty salt shaker with flour.
- For successful quick breads, do not overmix the dough. Mix only until combined. An overmixed batter creates tough and rubbery muffins, biscuits, and quick breads.
- Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- Over-ripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

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BREADS & ROLLS

"BREW" BISCUITS

Morene Potter

5 c. Bisquick
12 oz. Beer

Mix Bisquick and beer together and roll dough out on floured board. Cut with biscuit cutter. Bake on cookie sheet for 12 minutes at 450°. Makes large, fluffy, delicious biscuits.

BANANA NUT BREAD

Criss Palacioz

⅓ c. Shortening
½ c. Sugar
2 Eggs
1¾ c. Sifted all-purpose flour
½ tsp. Soda
½ tsp. Salt
1 c. Mashed ripe banana
½ c. Chopped walnuts

Cream together shortening and sugar and beat well. Sift together dry ingredients; add to creamed mixture alternately with banana, blending well after each addition. Stir in nuts. Pour into well greased loaf pan. Bake in moderate oven 350° for 45 - 50 minutes or till done. Remove from pan and cook on rack. Wrap and store overnight.

EASY DOES-IT ROLLS

Marietta Hageman

1 can refrigerated crescent rolls
2-3 peeled & sliced apples (any kind)
Sugar
Cinnamon
Butter

Pull crescent rolls apart and flatten out. On each crescent put 3 - 4 slices of apple, a dab of butter, a sprinkle of cinnamon and a sprinkle of sugar. Fold corners to middle and bake at 350° on a cookie sheet for around 15 minutes. More sugar and cinnamon may be sprinkle on top before baking. Finish with powdered sugar icing if desired.

GARLIC CHEESE DROP BISCUITS

Tammi Ediger

3 c. Bisquick
1 c. Milk
½ c. Cheddar Cheese (grated)
1 tsp. Garlic Salt
2 tsp. Melted Butter or Margarine
2 T. Chopped Parsley

Mix Bisquick, milk, cheddar cheese and garlic salt together. Drop by spoonful onto ungreased baking sheet. Bake at 450° for 7-9 minutes. Take biscuits out of oven and using a pastry brush, brush melted butter on each biscuit and sprinkle with additional garlic salt and chopped parsley. Bake 1 minute longer. Makes 10 biscuits.

GRANDMA LIEBST'S CINNAMON ROLL TOPPING

Shelly Blasi

Sour Cream
Brown Sugar
Nuts

Make the dough for the doughnuts. In a deep pan pour sour cream about ¼ inch thick. Mix in enough brown sugar to make thick but not stiff. Add nuts if desired. Make cinnamon rolls in the usual way rolling to ¾ inch thick spreading it with butter, sugar and cinnamon. Roll up jelly roll style and cut into 1 inch pieces. Place cut side down in the pan on top of the sugar and cream mixture. Let rise until light. Bake at 375° until lightly brown, Let stand in the pan at least 10 minutes after removing from oven. Turn out on waxed paper with the " frosting" side up.

GRANDMA LIEBST'S RAISED DOUGHNUTS

Shelly Blasi

4 Or 8 Eggs
1 c. Sugar
3 pkts. Yeast-granulated
½ tsp. Salt
1 c. Shortening
Flour

Break 4 or 8 eggs into a quart jar and finish filling with lukewarm water. Pour into a larger bowl and add sugar, shortening, yeast, and salt. Mix all of this together and add enough flour to make a soft dough, not sticky. Let rise until when touched the dough will start to fall. Cut down and let rise again another 20 minutes. Roll out to ¼ inch thick. Cut and let rise until double in bulk, then fry in deep hot fat (400°) Add 1 tsp. of vinegar to fat before heating and it wont smoke. Glaze doughnuts with the following glaze: 2 pounds powdered sugar- enough boiling water to dissolve. BIG teaspoon vanilla. Mix until medium thin but still white. Dunk doughnut in glaze and let drain on cooling rack to drip.

GRANDMA'S FAMOUS CRANBERRY BREAD

Beverly Oborny Johnson

2 c. Flour
1 c. Sugar
1½ tsp. Baking powder
1 tsp. Salt
1 tsp. Baking soda
¼ c. Butter
1 Beaten egg
1 tsp. Grated orange peel
¾ c. Orange juice
1½ c. Raisins
1½ c. Chopped frozen or fresh cranberries
1 c. Chopped nuts (optional)

Sift the sugar, flour baking powder, salt, and baking soda into a large bowl. Cut in the butter until mixture is crumbly. Add egg, orange juice, and grated orange peel. Stir until mixture is evenly moist. Fold in raisins and cranberries. Spoon into a greased large 9 x 5 x 3 loaf pan. Bake at 350° for 1 hour and 10 minutes or until a toothpick inserted comes out dry and clean. Remove from pan carefully. Cool on a wire rack. If you choose you can substitute cranberries for the raisins to have an all cranberry bread.

KOLACHES (KOLACKY)

Beverly Oborny-Johnson
In memory of Doris Oborny

1 c. Warm water
2 pkgs. Dry yeast
½ c. Sugar
1 c. Butter
1 c. Cold water
2 eggs
6 c. Flour
½ tsp. Salt

Place 1 c. warm water in large bowl (Tupperware is best); add yeast, sugar, and salt. Melt butter in pan. When melted add 1 c. cold water and pour into yeast solution. Add eggs; mix well. Add 2 c. flour; mix well and then add 4 more cups flour, beating well after each cup. Cover bowl tightly and place in refrigerator overnight or at least 4-5 hours. Grease cookie sheets. Roll dough into walnut-sized balls. Place on prepared cookie sheet 1 inch apart. Grease the tops of the balls and let raise in warm place until double in size. When balls have risen; make indentation in middle and fill with about a teaspoon of filling. Let raise until spongy, about 20 minutes. Bake at 425° for 5-6 minutes or until lightly browned. Kalaches may be sprinkled with powdered sugar after removing from oven. These are the traditional filling for kolaches. POPPYSEED FILLING: Bring to a boil 2 c. of milk or water. Stir in ½ lb. ground poppyseed. Let simmer 20 min., stirring frequently. Add ¾ c. sugar, 1 T. white corn syrup, and ¼ tsp. salt. Simmer a few minutes longer. Remove from heat and add ½ tsp. almond extract, 2 T. butter, 1 tsp. vanilla and 2 crushed graham crackers. PRUNE FILLING: Cook 1 lb. dried prunes until soft. Drain; remove pits. Mash and add ½ c. sugar, ½ tsp, cinnamon and a little vanilla. APRICOT FILLING: Soak 1 pkg. dried apricots overnight in water, just enough to cover. Cook until soft; if any water remains, drain well. Mash, adding sugar to taste. Cherry or any pie filling can be used.

LEFSE (A Norwegian type tortilla)

Roger Johnson

5 Large Potatoes = 5 cups mashed
½ c. Cream
1 tsp. Salt
3 T. Butter
⅓ c. Oil
1 tsp. Sugar
1½ c. Flour
flour to roll out

Boil the potatoes. Drain very well. Mash the potatoes very fine. Add the cream, butter and salt. Beat until fluffy. Let cool. Add the flour. Mix well. Take some and roll it out very thin to the size you want. Heat the oil in a frying pan with moderate heat. Fry the Lefse, turning frequently. Spread with butter and enjoy!

MELT IN YOUR MOUTH PANCAKES

Beverly Oborny Johnson

2 c. Bisquick
1 c. Milk
2 T. Sugar
2 T. Lemon juice
2 tsp. Baking powder
2 eggs

Prep time: 5 minutes Cook time: 3 minutes per batch. Stir ingredients until blended. Pour by ¼ c. fulls onto hot greased griddle. Cook until edges are dry. Turn, cook until golden. Makes 14 pancakes.

PUMPKIN BREAD

Tammi Ediger

1 c. Vegetable Oil
4 Eggs
⅔ c. Water
2 c. Pumpkin
3 c. Sugar
3 c. Flour
3 tsp. Baking Soda
2 tsp. Cinnamon
1½ tsp. Nutmeg
1 tsp. Pumpkin Pie Spice
½ tsp. Cloves
¼ tsp. Ginger

In large bowl, mix oil, eggs, water, pumpkin and sugar together. Add all other ingredients and mix well. Pour into 2 loaf pans sprayed with non-stick cooking spray. Bake at 350° for 1 hour.

SAVORY ITALIAN BREAD

Shelly Blasi

1 Medium Loaf of Italian Bread
½ c. Parmesan Cheese- grated
⅓ c. Mayonnaise
¼ tsp. Basil
¼ tsp. Garlic Powder
⅛ tsp. Oregano
⅛ tsp. Onion Salt

Preheat oven to 400° Cut bread to but not through the bottom into 12 slices. Place on baking sheet. Combine Parmesan, mayonnaise, basil, garlic powder, oregano and onion salt in a small bowl and mix well. Spread the mixture between slices and over the top of bread. Bake bread until golden, about 12 minutes.

SHAPE EASY BREAD DOUGH

Connie Kinkaid

1½ c. warm water (105 to 115°)
2 pkgs. active dry yeast
¼ c. sugar
1¾ tsp. salt
⅓ c. vegetable oil
2 c. whole-wheat flour
3 to 3¼ c. all-purpose flour (divided)
1 egg white
1 T. water
Coarse salt, poppy seeds, sesame seeds

Measure warm water into large bowl. Sprinkle in yeast; stir until dissolved. Add sugar, salt, oil, 2 cups whole-wheat flour and 2 cups all-purpose flour. Beat until smooth. Gradually add enough remaining flour to make a soft dough. Knead dough by hand 10 minutes or with a dough hook 8 minutes. Cover bowl and let rest 30 minutes. For pretzels: Divide dough into 24 pieces; cover and let rest 5 minutes. Roll each into a uniform 18-inch rope. Shape into a pretzel by making a circle, overlapping the two ends, twisting them twice and then pressing them onto the bottom curve of the circle. Place on greased baking sheets. Brush with a mixture of 1 beaten egg white and 1 tablespoon water. Sprinkle with coarse salt, sesame or poppy seeds. Bake in a preheated 425° oven for 12 to 15 minutes or until golden. Remove from baking sheets; cool on wire rack.

STRAWBERRY NUT BREAD

Tammi Ediger

1 (20-oz.) Frozen Strawberries- thawed
4 Eggs- extra large
1¼ c. Vegetable Oil
3 c. Flour
2 c. Sugar
3 tsp. Cinnamon
1 tsp. Baking Soda
1 tsp. Salt
1 c. Walnuts- chopped

Stir strawberries, eggs, and oil to combine. Sift dry ingredients. Add wet ingredients to dry and stir just to blend. Stir in nuts. Pour into a large tube pan that has been buttered and floured. Bake at 350° 1 hour or until tester comes out clean. Cool on rack. Makes 20 slices.

ZUCCHINI BREAD

Tammi Ediger

1 c. Vegetable Oil
2 c. Sugar
2 Eggs
2 c. Grated Zucchini
3 tsp. Vanilla
3 c. Flour
1 tsp. Baking Soda
1 tsp. Baking Powder
3 tsp. Cinnamon
1 tsp. Salt
⅔ c. Chopped Nuts (optional)

Beat together the oil, sugar, vanilla and eggs. Add zucchini and nuts. Stir in flour, soda, baking powder, cinnamon and salt. Pour into 2 loaf pans coated with non-stick cooking spray. Bake at 350° for 1 hour.

Recipe Favorites

Desserts
My House
CIVICS
TRAINS
SUGAR

Helpful Hints

- Keep eggs at room temperature for greater volume when whipping egg whites to make meringue.
- Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- Place your pie plate on a cake stand when ready to flute the edges of the pie. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- When making decorative pie edges, use a spoon for a scalloped edge. Use a fork to make crosshatched and herringbone patterns.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- Pumpkin and other custard-style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- Keep the cake plate clean while frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- Help prevent cracking in your cheesecake during baking by placing a shallow pan of hot water on the bottom oven rack. Do not open the oven door during baking.
- A cheesecake needs several hours to chill and set.
- For a perfectly cut cheesecake, first dip the knife into water, and clean it after each cut. Or hold a length of dental floss taut between your hands and pull the floss down through the cheesecake, making a clean cut across the diameter of the cake.

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DESSERTS

7 LAYER COOKIES

Stephanie Larsen
Jarod Schafer

1 (4-oz.) stick butter, melted
1 c. graham cracker crumbs
1 pkg. butterscotch chips
1 c. coconut
1 pkg. chocolate chips
1 can sweetened condensed milk
1 c. chopped nuts

Preheat oven to 325°. In a 9 x 13 inch baking pan, layer butter, graham cracker crumbs, butterscotch chips, coconut and chocolate chips. Combine condensed milk and nuts in a bowl and drizzle over top of cookie mixture. Bake for 30-40 min. Let cookies cool for 30 min and then cut.

ALL OCCASION APPLE CAKE

Tammi Ediger

4 c. Granny Smith Apples- peeled and diced
2 c. Sugar
2 c. Flour
1 c. Vegetable Oil
1 c. Nuts - chopped
1 T. Vanilla
2 Eggs - beaten
1½ tsp. Baking Soda
1 tsp. Salt
2 tsp. Cinnamon

Place apples in a large mixing bowl, pour sugar over top. Let stand 1 hour. Stir in flour, oil, nuts, vanilla, eggs, baking soda, salt and cinnamon. Turn into greased 9 x 13 pan. Bake at 350° for approximately 1 hour. Cake will be moist.

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ALMOND PUFF

Beverly Oborny Johnson

½ c. Butter, softened
1 c. All-purpose flour
2 T. Cold water
½ c. Butter
1 c. water
1 c. All-purpose flour
1½ tsp. Almond extract
3 Eggs
1½ can Confectioner's sugar
2 T. Butter, melted
1½ tsp. Vanilla extract
½ c. Sliced almonds

In a medium bowl, cut the ½ c. of margarine into the 1 c. of flour until mixture resembles coarse crumbs. Add the cold water 1 T. at a time. Using your hands or a fork, stir until the dough can form a ball. Divide dough in half. Roll or press each half into a 12 x 3 inch rectangle. Place them 3 inches apart onto an unprepared cookie sheet. Preheat oven to 400°. In a saucepan, bring the ½ c. of margarine, and 1 c. of water to a rolling boil. Lower heat and stir in the flour immediately with a wood spoon. Continue to stir vigorously until dough forms a tight ball. Remove from heat, Stir in eggs one at a time, then stir in the almond extract. Spread equally onto both rectangles. Bake for 10 minutes before lowering the oven temperature to 325°. Continue to cook for 15 to 20 minutes. The top should be crispy and brown. To make the glaze, beat the confectioner's sugar together with the melted butter and vanilla until smooth. Spread over the almond puff when cool, and sprinkle with sliced almonds. Cut into strips and serve.

APPLE CRISP II

Beverly Oborny-Johnson
In Memory of Doris Oborny

10 c. all-purpose apples, peeled, cored and sliced
1 c. white sugar
1 T. all-purpose flour
1 tsp. ground cinnamon
½ c. water
1 c. quick-cooking oats
1 c. all-purpose flour
1 c. packed brown sugar
¼ tsp. baking powder
¼ tsp. baking soda
½ c. butter, melted

Preheat oven to 350°FA (175°AC). Place the sliced apples in a 9x13 inch pan. Mix the white sugar, 1 tablespoon flour and ground cinnamon together, and sprinkle over apples. Pour water evenly over all. Combine the oats, 1 cup flour, brown sugar, baking powder, baking soda and melted butter together. Crumble evenly over the apple mixture. Bake at 350 degrees F (175 degrees C) for about 45 minutes.

APRICOT CREAM PIE

Barbara Johnson

1 can Eagle Brand Sweetened Condensed Milk
⅓ c. Lemon Juice
8 oz. Carton Cool Whip
1 can Apricot Pie Filling
1 Baked Pie Shell

Mix Eagle Brand sweetened condensed milk and lemon juice until well blended. Fold in thawed Cool Whip and apricot pie filling. Spread into large, baked pie shell. Keep refrigerated. Makes large pie (use 10-inch pie plate).

BANANA COOKIES

Paula Lundmark

Cookies

¾ c. shortening
¾ c. brown sugar
1 egg
½ T. vanilla
3 ripe bananas
¼ T. salt
1 T. baking soda
2 c. flour

Cream together shortening and brown sugar add egg, vanilla and bananas. Beat well. Sift together salt, baking soda, and flour and add slowly and beat well. Bake at 350°F for 8-10 min.

Frosting

6 T. brown sugar
4 T. butter
4 T. milk
½ T. vanilla
powder sugar

Over medium heat stir brown sugar, butter, milk, and vanilla until a slow boil. Remove from heat add powder sugar to desired thickness. Frost cookies.

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BETTER THAN ANYTHING CAKE

Beverly Oborny Johnson

1 (18. 25 oz.) package devil's food cake mix
¼ (14-oz.) can sweetened condensed milk
6 ounces caramel ice cream topping
3 (1.4-oz.) bars chocolate covered toffee, chopped
1 (8-oz.) container frozen whipped topping, thawed

Bake cake according to package directions for a 9x13 inch pan; cool on wire rack for 5 minutes. Make slits across the top of the cake, making sure not to go through to the bottom. In a saucepan over low heat, combine sweetened condensed milk and caramel topping, stirring until smooth and blended. Slowly pour the warm warm topping mixture over the top of the warm cake, letting it sink into the slits; then sprinkle the crushed chocolate toffee bar liberally across the entire cake while still warm. (Hint: I crush my candy bars into small chucks as opposed to crumbs - I like to have pieces I can chew on!) Let cake cool completely, then top with whipped topping. Decorate the top of the cake with some more chocolate toffee bar chunks and swirls of caramel topping. Refrigerate and serve right from the pan!

BUSY LIVING CHOCOLATE SHEET CAKE

Christine Wolf

2 c. Flour
2 c. Sugar
2 sticks margarine
¼ c. Cocoa
1 c. Water
½ c. Buttermilk
2 Eggs
1 tsp. Vanilla
1 tsp. Soda

Mix in large bowl flour and sugar. Combine in sauce pan margarine, cocoa and water. Don't let it boil, but just bubbly around the edges. Pour over sugar and flour. Mix well and add buttermilk (can make your own butter milk - ½ cup sweet milk and ½ tsp. vinegar) eggs, vanilla and soda. Mix well and pour into greased sheet cake pan. 11 x 15. Bake in preheated 375° oven for 20 minutes. Frost with your favorite chocolate frosting.

CARMEL APPLE CRUNCH

Shirley Stout

2 Refrigerated pie crusts
7 lg. apples
5 T. cinnamon, divided
2 c. sugar, divided
2 tsp. nutmeg, divided
1 stick butter
1 c. oatmeal
1 c. brown sugar
½ c. flour
1 c. coconut
1 c. pecans
½ jar caramel ice cream topping

Preheat oven to 350°. Line a 9 x 13 pan with 2 refrigerated pie crusts (or make your own crust). Peel and slice apples. In a large bowl mix apples with 3 T. cinnamon, 1½ c. sugar, and 1 tsp. nutmeg. Pour apples into crust. Mix butter, oatmeal, brown sugar, flour, 2 T. cinnamon, 1 tsp. nutmeg, ½ c. sugar, coconut and pecans. Spread evenly over apples and drizzle caramel ice cream topping over top. Bake at 350° for 45 minutes or until apples are done. Serve with vanilla ice cream (a must!).

CARROT CAKE

Patricia Borchert

2 c. Flour
1 tsp. Baking Soda
1 tsp. Baking Powder
2 c. Sugar
1½ c. Vegetable Oil
4 Eggs
3 c. Grated Carrots

Mix dry ingredients together. Add the vegetable oil and blend. Add the eggs one at a time and beat after each is added. Add carrots and blend well. Pour into three 8-inch round pans and bake at 350° for 30 minutes. Frosting: 8 oz. pkg. Cream Cheese, 1 lb. Powdered Sugar, 1 stick Oleo, 2 tsp. Vanilla, 1 c. Coconut, and ½ c. Chopped Pecans. Blend the cream cheese, powdered sugar, oleo and vanilla together. Fold in coconut and chopped pecans. Mix thoroughly and spread evenly over each layer stacking as you go. Frost sides of cake to complete the cake.

CHERRY CREAM PIE

Barbara Johnson

1 can Eagle Brand Sweetened Condensed Milk
⅓ c. Lemon Juice
8 oz. Carton Cool Whip
1 can Cherry Pie Filling
1 Baked Pie Shell

Mix Eagle Brand sweetened condensed milk and lemon juice until well blended. Fold in thawed Cool Whip and mix well. Spread into baked pie shell. Refrigerate for an hour and then spread cherry pie filling on top. Keep refrigerated. Makes large pie (use 10-inch pie plate).

CHERRY CRISP

Tammi Ediger

1 can Cherry Pie Filling
⅔ packed c. Brown Sugar
½ c. Flour
½ c. Quick Cook Oats
¾ tsp. Cinnamon
¼ tsp. Nutmeg
⅓ c. Butter or Margarine - softened

Pre heat oven to 375° Grease a square 8 x 8 x 2 pan. Pour pie filling into bottom of pan. In a medium size bowl thoroughly mix remaining ingredients with a fork. Sprinkle mixture over the cherry pie filling. Bake for 30 minutes. Serve warm with vanilla ice cream if desires. Serves 4-6

CHOCOLATE CAKE

Shelly Jirak

3 c. Flour
2 c. Sugar
1 tsp. Salt
2 tsp. Soda
½ c. Cocoa
⅔ c. Salad oil
2 c. Water
2 T. Vinegar
2 tsp. Vanilla

Mix flour, sugar, salt, soda, and cocoa together; add remaining ingredients and mix slowly. Bake 30 to 35 minutes at 350°.

CHOCOLATE CHIP COOKIES

Sara Nelson

2 c. all-purpose flour
¾ tsp. baking soda
¾ tsp. salt
1 c. butter-softened (2 sticks)
⅔ c. granulated sugar
½ c. firmly packed brown sugar
1 large egg
1 tsp. vanilla extract
1 (12-oz.) pkg. M & Ms

Preheat oven to 375°F. In a small bowl, combine flour, baking soda and salt; set aside. In large mixing bowl, cream together butter and sugars until light and fluffy. Beat in egg and vanilla. Gradually blend in flour mixture. Stir in M & Ms. Drop by measured teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake 8-9 minutes for chewy cookies or 10-11 minutes for crispy cookies.

CHOCOLATE CINNAMON SQUARES

Lynn McConnaughy

2 c. sugar
2 c. flour
2 tsp. cinnamon
dash salt
½ c. margarine
½ c. vegetable oil
¼ c. cocoa
1 c. water
2 eggs
1 level tsp. vanilla
1 tsp. baking soda
½ c. buttermilk or sour milk

Stir sugar, flour, cinnamon and salt together in large bowl. Put the margarine, oil, cocoa and water in a saucepan and bring to a bowl. Add this to the dry mixture in bowl and mix well. Add the eggs and vanilla. Add the baking soda to the buttermilk or sour milk and combine with the other ingredients. Stir well. Bake in a greased jellyroll pan at 350 degrees for 30 minutes.

CHOCOLATE DELIGHT DESSERT

Adria Borchert

¾ c. Butter
1½ c. Flour
¾ c. Chopped Pecans
1 pkg. Cream Cheese (8 oz.)
1 c. Powdered Sugar
1 ctn. Cool Whip (12 oz.)
1 pkg. Instant Vanilla Pudding (3¾ oz.)
1 pkg. Instant Chocolate Pudding (4½ oz.)
3 c. Milk
1 c. Chopped Pecans
1 sm. Hershey Chocolate Bar (grated)

Combine flour, butter and ¾ c. chopped pecans. Mix well and press into 13 x 9 x 2 pan. Bake at 375° for 15 minutes. Cool completely. Combine cream cheese, powdered sugar and 1½ c. Cool Whip. Blend thoroughly. Spread over crust and chill. Mix vanilla and chocolate pudding mixes with milk and beat for two minutes. Pour over cream cheese layer. Top with remaining Cool Whip. Garnish with additional chopped pecans and grated chocolate bar. Keep refrigerated. Serves 15.

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CHOCOLATE DELUXE ZUCCHINI CAKE

Jan Demel

3 squares unsweetened chocolate
3 c. flour
1½ tsp. baking soda
1½ tsp. baking powder
1 tsp. salt
¼ tsp. cinnamon
4 eggs
½ c. chopped nuts (optional)
3 c. sugar
1 c. cooking oil
½ c. unsweetened applesauce
1½ tsp. vanilla
½ tsp. almond extract
3 c. grated zucchini
½ c. sour cream

Melt chocolate. Cool. Stir together flour, baking soda, baking powder, salt, and cinnamon and set aside. Beat eggs in a large bowl until frothy. Gradually beat in sugar. Add oil, chocolate, vanilla, almond extract, and applesauce. Fold in dry ingredients. Squeezed moisture from zucchini. Add zucchini to the batter. Add sour cream and mix well. Pour into a greased 10 inch tube pan. Bake at 350° for 1 - 1¼ hours. Cake will appear moist. Let stand 20 minutes. Remove from pan and cool on a rack. If desired, frost before serving.

CHOCOLATE PUMPKIN MUFFINS

Danielle Knowles

1 box Devil's food cake mix
1 (15-oz.) oz. can of pumpkin
½ c. water

Mix together cake mix, pumpkin and water. Pour into muffin tins. Bake at 350°F for 30 minutes.

CHOCOLATE SHEET CAKE

Criss Palacioz

2 c. Flour
2 c. Sugar
4 T. Cocoa (unsweetened)
2 Eggs
1 c. Buttermilk
½ c. Vegetable oil
½ c. Butter
1 c. Water
1 tsp. Soda
1 tsp. Vanilla

Mix flour, sugar. Bring cocoa, oil, butter and water to a boil. Pour over flour, sugar and mix well. Add remaining ingredients. Pour in greased and flour 11 x 7 pan. Bake 25 - 30 min. at 350° (No buttermilk use 1 cup milk with 1 T. vinegar).

Icing

6 T. Milk
½ c. Butter
4 T. Cocoa (unsweetened)
1 box Powered sugar
1 c. Nuts (opt.)

Boil milk, cocoa, and butter. Remove from heat and add powered sugar and nuts. Frost cake hot from oven

CHOCOLATE WALDORF ASTORIA CAKE

Beverly Oborny Johnson
In Memory of Doris Severa Oborny

2½ c. Sugar
1 c. Oil
3-4 Eggs
1 c. Buttermilk or Sour Milk or Milk
3 c. Flour
5 T. Strong Coffee
½ c. Cocoa
2 tsp. Baking Soda
2 tsp. Vanilla
1 tsp. Salt
1 c. COLD Strong Coffee
½ c. Butter- softened
1 Egg Yolk
2 T. Cocoa
2 T. Strong Coffee
1 box Confectioners Sugar
1 tsp. Vanilla

Preheat oven to 350°. Grease and flour 3- 9 inch round cake pans. In a large bowl mix the sugar and butter. Beat until creamy. In another bowl beat the eggs well then and add to the sugar mixture and mix well. Sift the flour, cocoa, baking soda and salt. Add the dry ingredients alternating with the milk and the coffee into the sugar mixture. Add vanilla. Divide the mixture into the cake pans and bake for 30 minutes or until tester comes out clean. Cool in pans for 10 minutes Frost with mocha icing. For icing combine butter, egg yolk, cocoa, coffee, confectioners sugar and vanilla and cream well.

CHOCOLATE-CHERRY FUDGE BARS

Ana Rumback

4 squares baking chocolate
1½ sticks butter
1½ c. granulated sugar
3 eggs
1 tsp. vanilla extract
1 c. flour
1 pkg. instant chocolate pudding (4-serving size)
¾ c. chopped maraschino cherries
7 T. maraschino cherries juice reserved
2 oz. cream cheese, softened (¼ of an 8-oz. pkg)
½ c. powdered sugar

Preheat oven to 350°. Grease 13x9 baking pan. Set aside. Microwave chocolate and butter in large microwaveable bowl on high 2 min. or until butter is melted. Stir until chocolate is completely melted. Add granulated sugar, mix well. Blend in eggs and vanilla. Add flour and dry pudding mix, mix well. Stir in ½ C of the cherries and ⅓ C of the reserved cherry juice. Spread into prepared pan. Bake 30-35 min. or until toothpick inserted in center comes out with fudgey crumbs - do not overbake. Cool in pan on wire rack. Mix cream cheese, powdered sugar and remaining cherry juice until well blended. Drizzle over cooled dessert, top with remaining ¼ C cherries. Store in tightly covered container in refrigerator.

CINNAMON SUPER CAKE

Ann Ramos

¾ c. Granulated sugar
¼ c. Shortening
1 Egg (unbeaten)
1 tsp. Vanilla
1 c. Milk
1 c. Flour (sifted)
1½ tsp. Baking powder
¼ tsp. Salt
1 T. Butter or margarine (soft)
3 T. Powdered sugar
1 tsp. Cinnamon

Gradually add sugar to shortening, creaming until fluffy. Add egg, beat well. Add vanilla and milk. Sift together and add flour, baking powder, and salt. Bake in a greased 9 inch round or 8 inch square pan at 375°, 20-25 minutes. Remove from oven. At once spread top with butter, then shift powdered sugar, mixed with cinnamon over cake. Serve warm. Make 6-8 servings.

CRANBERRY HOLIDAY DESSERT

Beverly Oborny Johnson

1 (8-oz.) Cream Cheese- softened
2 T. Sugar
2 T. Miracle Whip or Mayo
1 (16-oz.) can Cranberry Sauce
2 c. Cool Whip
1 (13.5 - oz.) can Pineapple - crushed and well drained
½ c. Pecans - chopped
1 c. Mini Marshmallows

Cream together the softened cream cheese, sugar and Miracle Whip. Add the cranberry sauce and pineapple. Mix well. Fold in the Cool Whip and the pecans. Chill.

CREAMED RAISIN PIE

Shelly Blasi

1 c. Raisins
⅓ c. Sugar
1½ T. Flour
Pinch of Salt
1 c. Milk
2 Eggs- separated
1 8 inch Pie Crust

Cook raisins until done. Drain. Combine eggs, milk, sugar, flour and salt. Boil until thick. Pour into shell. Make a meringue from whites. Place onto pie. Bake at 375° until done and meringue is brown.

DANGEROUS CHOCOLATE CAKE IN A MUG

Shelly Blasi

1 Coffee Mug
4 T. Cake Flour
4 T. Sugar
2 T. Cocoa
1 Egg
3 T. Milk
3 T. Oil
1 splash Vanilla
3 T. Chocolate Chips

Add dry ingredients to mug, mix well with a fork. Add egg and mix thoroughly. Pour in milk, oil and vanilla, mix well. Add chocolate chips. Put into microwave and cook for three minutes. Cake will rise over top so don't be alarmed! Allow to cool a little and ENJOY! Why is this so dangerous? Because we are only five minutes away from chocolate cake day or night!:)

DATE PUDDING

Isa Rumback

Syrup

2 c. boiling water
2 c. brown sugar

Pour boiling water over brown sugar. Let set in pan until batter is mixed.

Batter

1 c. sugar
1 c. milk
2 c. flour
1 c. dates (cut up)
1 c. nuts
1 tsp. vanilla
1 tsp. baking powder

Mix together and pour into center of syrup. Bake 1 hour at 350°F. Serve with whipped cream.

DUMP CAKE

Shelby Jirak

1 can Crushed pineapple
1 can Cherry pie filling
1 pkg. Yellow cake mix -dry
½ c. Pecan chips
1½ stick Butter

Preheat oven to 350°. Mix cherry pie filling and pineapple (drained) in a 9 x 13 pan. Sprinkle dry cake mix over fruit mixture. Top with chopped nuts. Melt butter and drizzle over all. Bake for one hour.

EASY PEANUT BUTTER COOKIES

Julia Hulsey

1 egg
1 c. creamy peanut butter
1 c. sugar
½ c. chopped salted peanuts
1 tsp. vanilla

Preheat oven to 350°. Beat egg until foamy. Add other ingredients beat until well blended. Shape into 1 inch balls. Place 2 inches apart on ungreased baking sheets. Flatten each ball, in criss-cross pattern with tines of fork. Bake 10 minutes or until lightly browned. Cool 1 minute; remove from baking sheets to wire rack; cool completely.

94188-08

FRENCH BREAKFAST MUFFINS

Stephanie Larsen
Jarod Schafer

Muffins

1½ c. flour
½ c. sugar
1½ tsp. baking powder
¼ tsp. nutmeg
⅛ tsp. salt
1 egg
½ c. milk or half and half
⅓ c. butter, melted

Preheat oven to 350°. Grease muffin cups or line with paper muffin liners. Mix all ingredients together and spoon into cups. Bake for 20-30 min.

Cinnamon-Sugar Topping

¼ c. sugar
½ tsp. cinnamon
⅓ c. butter, melted

Meanwhile, combine ¼ c. sugar and ½ tsp. cinnamon. When muffins are finished baking, dip tops of muffins in the melted butter and then into the cinnamon-sugar mixture. Serve warm.

FROZEN ICE CREAM DESSERT

Monica Bergmeier

1 bag Oreo Cookies - crushed
½ gal. Ice Cream - softened
1 jar Hot Fudge Topping
1 (16-oz.) Whipped Topping
3 T. Butter

Melt butter and mix with half bag of Oreo cookies. Press into a 9 x 13 GREASED dish. Freeze for 1 hour. Add softened half gallon of any kind ice cream. (I like Cookie Dough), Freeze for 1 hour. Spread hot fudge topping on top of ice cream. Freeze for 1 hour. Add tub of whipped topping on top of hot fudge. Freeze 1 hour; then top with last half of crushed Oreo cookies. Freeze until ready to serve.

GEORGIA PEACH COBBLER

Christine Wolf

Batter

¾ stick Margarine
¾ c. Flour
1 c. Sugar
2 tsp. Baking powder
Dash of salt
¾ c. Milk
¼ tsp. Butter flavoring
Few drops almond extract

Peach Filling

2 c. Peaches
1 c. Sugar

In 9 x 9 inch pan - melt oleo in OVEN. In separate bowl - mix remaining ingredients to make batter (will be thin). POUR OVER THE MELTED OLEO!! Spoon Peach/Sugar mixture over batter - covering over the 9 x 9 area. Cake type batter will bake up and around the peaches to make a luscious dessert. Sprinkle top with sugar. (May use cherry pie filling...apple pie filling...blueberries pie filling)

HEAVENLY HASH

Pat Keck

1 can Eagle brand milk
9 oz. Cool Whip
1 can cherry pie filling
1 sm. pkg. walnuts
1 (20-oz.) can crushed pineapple, drained

Mix together and refrigerate.

ICE CREAM COBBLER CAKE

Shelly Blasi

1 (9-oz.) box Yellow Cake Mix
2 c. Vanilla Ice Cream
2 T. Pecans- chopped
½ tsp. Cinnamon
1 (21-oz.) can Cherry Pie Filling

Sprinkle cake mix onto the bottom of a greased 2- quart oval baking dish. Top with tablespoonfuls of ice cream, sprinkle with pecans and cinnamon. Spoon pie filling over top. Bake at 350° for 55-60 minutes or until edges begin to brown and center appears set. Cool 40 minutes before serving. Serve warm.

LEMONADE COOKIES

Janet Seibel

1 c. butter
2 eggs
3 c. sifted flour
1¼ c. sugar
1 tsp. baking soda
1 (6-oz.) c. frozen lemonade concentrate, thawed

Preheat oven to 400°F. Cream butter and 1 cup sugar. Add eggs and beat well. Sift together baking soda and flour. Stir into egg mixture alternately with ½ cup lemonade concentrate. Drop by teaspoons 2 inches apart on ungreased cookie sheets. Bake 8 minutes or until cookie edges are slightly browned. Remove from oven. Brush lightly with remaining concentrate and sprinkle with remaining sugar.

MEXICAN WEDDING CAKE

Lucia Martinez

1 c. Butter or oleo (soft)
1 c. Powdered sugar
¼ tsp. Salt
1 tsp. Vanilla
2 c. Flour

Put sugar, butter and salt in a mixing bowl; cream until light and fluffy. Mix in flour and vanilla. Pinch off small pieces of stiff dough and flatten into circles on ungreased baking sheet. Bake at 400° for 8 to 10 minutes or until creamy tan in color. Roll in powdered sugar while hot. Cool. Roll in powdered sugar again.

MIRACLE CUSTARD PIE

Christine Wolf

½ c. Bisquick or Jiffy mix
½ c. Sugar
4 Eggs
2 c. Milk
3 T. Margarine
1 T. Vanilla
(4-oz.) Coconut

Mix all together. Put in sprayed pie pan. As it bakes, the Bisquick goes to the bottom to form a crust, and the coconut rises to the top to make a nice custard pie. 375° Approx. 30 minutes.

NA RALL PIE CRUST

Marietta & Mary Lou Hageman

1 heaping c. flour
2 T. sugar
¼ tsp. salt
2 T. milk
⅓ c. cooking oil

Combine dry ingredients, add milk and oil. Mix with a fork and press out in a pie tin. Bake at 425° for 15 minutes.

NO BAKE CHEESECAKE

Ann Boman

1 pkg. lemon gelatin dissolved in 1 cup boiling water
3 T. lemon juice
1 (8-oz.) ctn. whipped topping, thawed
1 (8-oz.) pkg. cream cheese
1 c. sugar
2½ c. graham cracker crumbs
½ c. margarine, melted

Dissolve gelatin in the boiling water and add the lemon juice. Set gelatin aside to return to room temperature. Beat cream cheese and sugar together and add cooled gelatin mixture to this. Blend whipped topping into cream cheese mixture. Mix graham cracker crumbs and margarine together and press into a 9 x 13 inch pan. Pour cream cheese mixture over crust. Chill or freeze until ready to serve. This can be topped with your choice of fruit pie filling for added flavor and color.

NO COOK MARSHMALLOW FROSTING

Shelly Jirak

1¼ tsp. Vanilla
¾ c. Corn syrup
¼ c. Sugar
¼ tsp. Salt
2 Egg whites

Add salt to egg whites and beat with mixer until frothy white. Gradually add sugar, beating until smooth and glossy. Slowly add syrup and continue beating until frosting stands in peaks. Fold in vanilla. Tint desired shade with food coloring.

NUTTY COOKIES & CREAM DESSERT

Ana Rumback

1 pkg. Oreo's, crushed
½ c. butter, melted
½ gal. cookies-n-cream ice cream, softened
1½ c. peanuts, coarsely chopped
⅔ c. hot fudge ice cream topping
⅔ c. caramel ice cream topping
1 ctn. Cool Whip, thawed

Set aside 1 cup of the cookie crumbs. In a large bowl, combine remaining cookie crumbs and butter. Press crumb/butter combination into an ungreased 13"x9"x2" dish. Spread with ice cream. Layer with peanuts. Drizzle ice cream toppings over top. Spread Cool Whip over top. Sprinkle with reserved cookie crumbs. Cover and freeze until firm, preferably overnight. Remove from freezer 15 minutes before serving.

OLD FASHIONED APPLE CRISP

Beverly Oborny-Johnson
In Memory of Doris Oborny

4 c. sliced peeled tart apples
¾ c. packed brown sugar
½ c. all-purpose flour
½ c. rolled oats
1 tsp. ground cinnamon
¼ tsp. ground all spice
⅓ c. cold butter or margarine
Vanilla ice cream (optional)

Place apples in a greased 8-in. square baking dish. In a bowl, combine brown sugar, flour, oats, cinnamon and allspice; cut in butter until crumbly. Sprinkle over apples. Bake at 375°F for 30-35 minutes or until apples are tender. Serve warm with ice cream if desired.

OLD-FASHIONED VANILLA ICE CREAM

Mary Lou & Marietta Hageman

4 eggs, thoroughly beaten
2 c. sugar
Speck of salt
2 T. pure vanilla
1 qt. whipping cream (4 cups)
Milk to fill freezer ⅔ full

Beat eggs; add sugar. Beat for several minutes until thick. Add salt, vanilla, and cream. Pour into 1-gallon freezer. Add milk to make freezing can ⅔ full. Freeze. Remove paddle. Let ripen 2 hours or if you can wait that long before eating it. (I like to make it and let it set in the freezer overnight.) Be sure to leave it in the freezer with the lid on. Also it will not have ice lumps in it because of the whipped cream. Delicious. Enjoy, yum! Yum!

PAULA'S CHEESECAKE

Paula Lundmark

Crust

¾ c. butter softened
1¼ c. flour
¼ c. sugar
1 egg yolk

In small bowl with mixer at low speed beat the above ingredients together. Refrigerate covered 1 hour. Pre-heat oven to 400°F. Press ⅓ dough in bottom of 10 inch springform pan. Bake 8 min allow to cool. Press rest of dough around sides of springform pan.

Cheesecake

3 (8-oz.) pkgs. cream cheese, softened
3 eggs
⅔ c. sugar
1 T. vanilla
½ T. salt

Beat the above ingredients together pour into crust. Bake 350°F for 1 hour.

Variations. After you spread the dough around the sides. Spread ½ jar of Hersheys fudge topping in bottom of pan then pour cheesecake mixture in pan and bake. Top with caramel topping if you like or spread 1 cup of sour cream on top of cheesecake and garnish with fresh fruit (optional)

PEACH CAKE

Ana Rumback

¾ c. cold butter or margarine
1 pkg. yellow cake mix
2 egg yolks
2 c. sour cream
1 (29-oz.) can sliced peaches, drained
½ tsp. cinnamon
1 ctn. Cool Whip, thawed

In a bowl, cut butter into dry cake mix until mixture resembles coarse crumbs. Pat this mixture into a greased 13"x9"x2" baking pan. In another bowl, beat egg yolks, add the sour cream and mix well. Set aside 6-8 peaches for garnish. Cut remaining peaches into 1" pieces. Stir in the sour cream/egg mixture. Spread over crust, sprinkle with cinnamon. Bake at 350° for 25-30 min. or until the edges begin to brown. Cool on a wire rack. Spread with whipped topping, garnish with reserved peaches. Serve while warm. Store in refrigerator, also very good served cold.

PEANUT BUTTER & JELLY COOKIES

Ana Rumback

1 c. peanut butter, creamy or crunchy
1 c. sugar
1 large egg
1 tsp. vanilla extract
¼ c. jelly or jam of your choice

Preheat oven to 325°. Lightly grease large cookie sheet. In a large bowl, combine peanut butter, sugar, egg and vanilla. Beat at medium-high speed until the mixture forms a dough and cleans the side of the bowl. Scoop dough out with a teaspoon and roll into 1" balls. Arrange balls 3" apart on prepared cookie sheet. Using the handle of a wooden spoon, make a round depression in the middle of each cookie. Spoon jelly into depressions. Bake 15 min. or until cookies are lightly browned. Transfer to wire racks to cool. Store in an airtight container.

PEANUT BUTTER COOKIES

Stephanie Larsen
Jarod Schafer

1 c. peanut butter
1 c. sugar
1 tsp. vanilla
1 egg
Hershey Kisses (optional)

Preheat oven to 350°. Mix ingredients together well. Cook for 10-12 min.

PEANUT BUTTER PIE

Christine Wolf

½ c. Brown sugar
½ c. Granulated sugar
½ c. peanut butter (smooth)
2 Eggs
2 T. Flour

Gradually add 1½ cups milk. Cook in saucepan over medium heat - stirring constantly until thick - stir in 1 tsp. vanilla. Pour into "Pre-Baked" pie shell. Top with Mirengue!! May cool completely and top with whipped cream! 1 - 9" Pie.

PINA COLADA CAKE

Pat Keck

1 box yellow or white cake mix
¼ c. oil
1-½ c. water
2 eggs, beaten
1 c. coconut, divided
1 lg. can cream of coconut
1 lg. ctn. Cool Whip

Mix together cake mix, oil, water, eggs and ½ cup coconut. Mixture will be lumpy. Bake for about 30 minutes at 350°. Take out of oven and poke holes in the cake while it is hot. Pour the can of well-mixed cream of coconut over the top of cake. Mix together the second ½ cup of coconut with Cool Whip and spread over cooled cake. Keep refrigerated.

PUMPKIN BARS

Tammi Ediger

1 pkg. Yellow Cake Mix- reserve 1 cup
¾ c. Oleo- softened
4 Eggs
1 can Pumpkin
1¼ c. Sugar
2 tsp. Cinnamon
1¼ c. Evaporated Milk
1 tsp. Vanilla
1 dash Salt
1 T. Flour

FOR CRUST: Grease and flour a 9 x 13 pan. Mix yellow cake mix, ½ cup softened oleo and 1 egg. Pat mixture into pan. FILLING: In another bowl mix pumpkin, 3 eggs, 1 cup sugar, 1 T. flour, 1 t cinnamon, vanilla, evaporated milk and salt. Pour over crust TOPPING: Mix remaining 1 cup cake mix, ¼ cup sugar, 1 t cinnamon, ¼ cup Oleo. Crumble over batter mixture. Bake at 325° for 1 hour. Let cool and place in refrigerator.

PUMPKIN MUFFINS

Julia Hulsey

¼ c. water
1 (16-oz.) can pumpkin
1 box cake mix
1 pkg. chocolate chips

blend ingredients. Pour into mini muffin pans; bake 350° 15-17 minutes

PUMPKIN PIE

Isa Rumback

1 c. pumpkin
⅔ c. brown sugar
1 egg
⅔ c. evaporated milk
1 tsp. pumpkin pie spice
1 tsp. cinnamon
1 T. flour (big)
½ tsp. salt

Mix all ingredients and pour into pie shell. Bake 10 to 15 minutes at 400°F. Reduce heat to 325°F and bake for an additional 30 minutes.

RHUBARB CRISP

Isa Rumback

Rhubarb mixture

3 c. rhubarb (diced)
1 c. sugar
3 T. flour

Mix together and put into 6 x 10 pan.

Batter

1 c. brown sugar
1 c. rolled oats
1½ c. flour
1 c. oleo

Mix dry ingredients. Cut in oleo. Sprinkle on rhubarb mixture. Bake at 375°F for 40 minutes.

SECRET BROWNIE RECIPE

Dana Ediger

1½ sticks Butter or Margarine (softened)
2 c. Sugar
1½ c. Flour
½ c. Cocoa
½ tsp. Baking Powder
¼ tsp. Salt
4 Eggs
2 tsp. Vanilla
2 c. Chocolate Chips (divided)
1 c. Chopped Nuts (optional)

Preheat oven to 350°. In a 2½ to 3 quart sauce pan over low heat, melt butter. Remove from heat. Add sugar, flour, cocoa, baking powder, salt, eggs and vanilla. Stir until batter is well blended and smooth. Stir in 1½ cups of chocolate chips and nuts. Spread in 13 x 9 x 2 pan. Sprinkle with remaining chocolate chips. Bake 30 - 35 minutes until set. Cool on wire rack.

SR. MARGARET'S PEANUT BUTTER BARS

Phyllis Holle

1½ c. Margarine
1½ c. Sugar
1½ c. Brown sugar
3 Eggs
1 c. + 1½ T. Peanut Butter
½ T. Baking soda
1 T. Vanilla
¾ tsp. Salt
3 c. Flour
3 c. Rolled oats

Cream margarine, sugar, brown sugar, and eggs. Mix in peanut butter, vanilla, baking soda, and salt. Add flour and oats and mix well. Bake at 350° for 20 - 25 minutes.

Frosting

1 c. + 1½ T. Powdered sugar
½ c. Creamy peanut butter
¼ c. Milk
3 c. Chocolate chips
½ c. Margarine

Melt chocolate chips and butter, them add remaining ingredients. Spread over top of the bars.

STRAWBERRY SUBLIME

Alice Scheibmeir

Crust

1 c. flour
¼ c. brown sugar
½ c. butter
½ c. chopped pecans

Filling

1 c. sugar
2 T. lemon juice
1 pkg. (10-12 oz.) frozen strawberries, partially frozen
1 c. heavy cream, whipped
½ tsp. vanilla

Mix crust ingredients together and spread on cookie sheet. Toast at 375° for 10 minutes, stirring occasionally, until golden brown. Beat filling ingredients at high speed for 15 minutes. Fold in whipping cream and vanilla. Spread half the crumbs on bottom of 9x13" pan. Cover with filling mixture and top with remaining crumbs. Freeze until ready to serve, at least 6 hours. Yield 10-12 servings.

SUNSHINE CAKE

Diane White

1 pkg. Yellow Cake Mix (without pudding)
1 (20-oz.) can Crushed Pineapple
1 (8-oz.) can Mandarin Oranges
4 Eggs
2 pkgs. Vanilla Instant Pudding
1 (9-oz.) Cool Whip

Mix cake mix, eggs, 1 pkg. pudding, mandarin oranges (including juice), ½ can crushed pineapple(including juice). Pour into a greased and floured 9 x 13 pan. Bake at 350° for 30-35 minutes. FOR TOPPING: Mix Cool Whip, 1 pkg. of pudding and remaining pineapple. Spread on cooled cake. Must be kept in refrigerator at all times!

TASTES OF YESTERYEAR CHERRY CHEESECAKE

Tracy Rodolfo

1 pkg. Graham Crackers (crushed)
½ c. Sugar
10 T. Butter (melted)
2 (8-oz.) pkgs. Cream Cheese
2 Eggs
1 tsp. Vanilla Extract
1 c. Sour Cream
¼ c. Sugar
1 tsp. Vanilla Extract
½ c. Sugar
2 T. Cornstarch
1 (16-oz.) can Cherries

FOR CRUST: Combine crushed graham crackers, ½ cup sugar and melted butter. Press onto bottom and ⅓ way up sides of 9 inch springform pan. Set aside FOR FILLING: Beat cream cheese until smooth. Add eggs, and vanilla; beat until smooth. Pour into crust and Bake at 475° for 15 minutes. Remove from oven; cool 15 minutes. Combine sour cream, 1/4 cup of sugar and vanilla. Spread over filling and Bake at 400° for 10 minutes. Cool, cover and chill 10-12 hours. FOR CHERRY TOPPING: Combine ½ cup sugar, and cornstarch in pan; blend in cherry juice. Heat stirring constantly until thickened. Remove from heat; stir in cherries. Cool 5 minutes. Spread on top of cheesecake, Chill 2 hours.

THE BEST CHOCOLATE GLAZE FROSTING

Christine Wolf

1 c. Sugar
5 T. Butter and margarine
⅓ c. Milk
1 c. Semi- sweet chocolate chips

In small saucepan, combine sugar, butter and milk. Boil, stirring constantly 1 minute. Remove from heat; stir in chocolate chips until smooth. Pour over partially cooled cake or bars.

TOFFEE SQUARES

Julia Hulsey

1 c. oleo
1 c. brown sugar
1 egg yolk
1 tsp. vanilla
2 c. flour
1 Hershey bar
walnuts

Blend oleo, brown sugar, and egg yolk together. Sift flour and mix thoroughly. Pat into pan bake 20-25 minutes at 350°F. Melt large Hershey bar, spread over the top and add chopped walnuts. The bars can be thin or thick depending on the size of pan you use. If thin crust decrease baking time.

TOMATO SOUP CAKE

Pat Keck

2 c. white sugar
2 T. shortening
2 tsp. soda
2 tsp. cinnamon
2 tsp. nutmeg
2 tsp. ground cloves
2 c. raisins
2 c. walnuts
3 c. flour
2 cans tomato soup

Mix together ingredients. Bake in 350° oven for 30-45 minutes.

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ULTIMATE DOUBLE CHOCOLATE BROWNIES

Dusty Wolf

¾ c. Baking cocoa
½ tsp. Baking Soda
⅔ c. Butter or margarine, melted
½ c. Boiling water
2 c. White sugar
2 Eggs
1⅓ c. All purpose flour
1 tsp. Vanilla
¼ tsp. Salt
½ c. Coarsely chopped pecans
2 can Semisweet chocolate chips

In large bowl, combine cocoa and baking soda, blend in ⅓ cup melted butter. Add boiling water, stir until blended. Stir in sugar, eggs and remaining butter. Add flour, vanilla and salt. Stir in pecans and chocolate chips. Pour into sprayed or greased 13 x 9" baking pan. Bake at 350° (metal) 325° (glass) for 20-35 minutes or until brownies begin to pull away from the sides of the pan.

ZUCCHINI CAKE

Tammi Ediger

4 Eggs
3 c. Sugar
½ tsp. Salt
1 c. Nuts- chopped
3 c. Zucchini - grated
1½ c. Vegetable Oil
1½ tsp. Cinnamon
½ tsp. Baking Soda
2 tsp. Baking Powder
1 (3-oz.) pkg. Cream Cheese
½ c. Butter - melted
2 c. Powdered Sugar
1 tsp. Vanilla
3 c. Flour - sifted

Mix flour, baking powder, baking soda, salt and cinnamon together. Add nuts, zucchini, oil, eggs, and sugar, Grease and flour and 9 x 13 pan. Pour batter in pan and Bake at 350° for 1 hour, or until it tests done. In bowl mix cream cheese, butter, powdered sugar and vanilla. Frost cool cake with icing.

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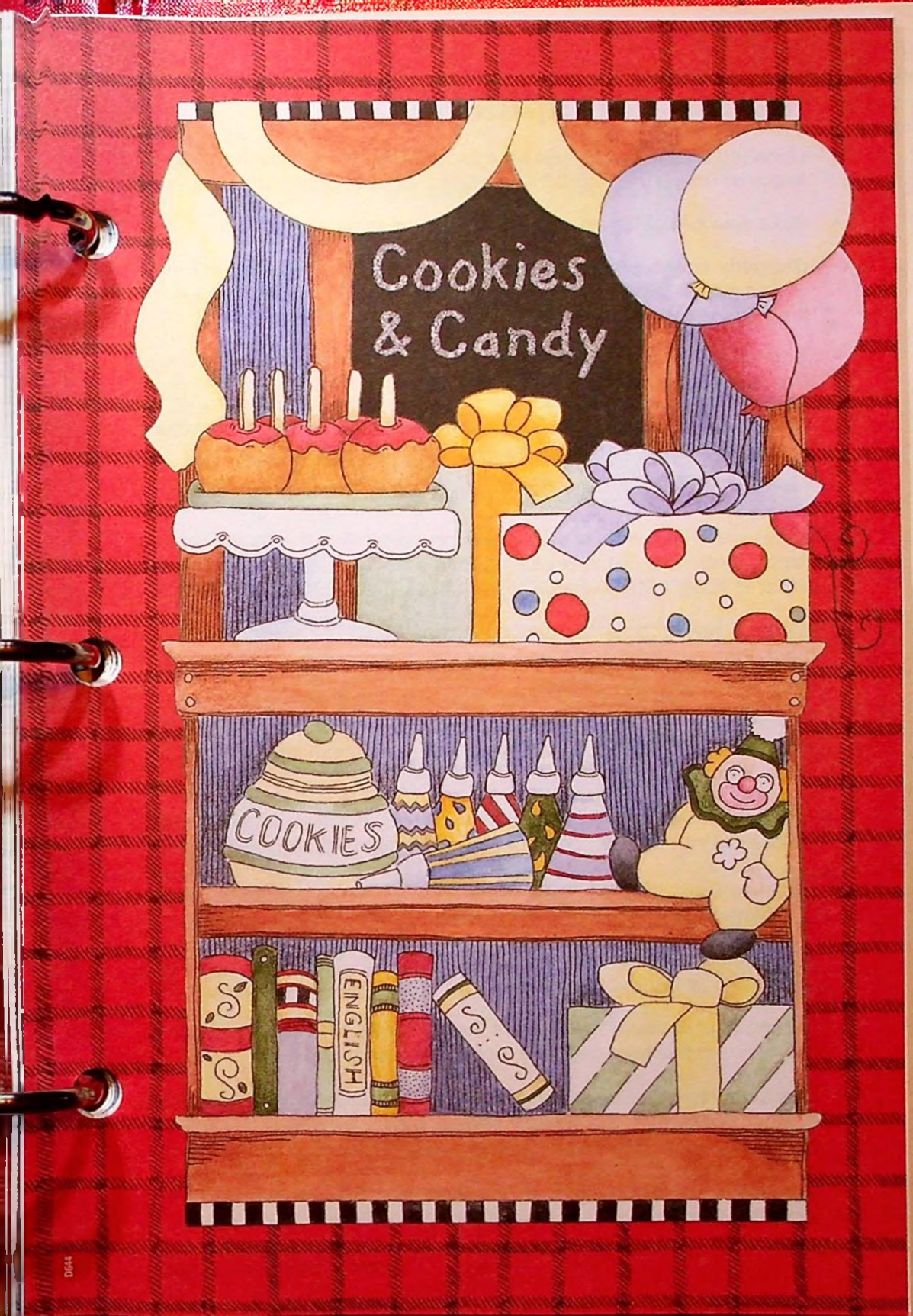
Cookies
& Candy
COOKIES
ENGLISH

Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time using the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate, and wave the fork gently back and forth to make wavy line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar, and then use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.

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COOKIES & CANDY

7 LAYER COOKIES

Shelly Cole

1 stick margarine
1 c. graham cracker crumbs
1 (6-oz.) pkg. chocolate chips
1 (6-oz.) pkg. butterscotch chips
1 (6-oz.) pkg. coconut
1 c. chopped nuts
1 can sweetened condensed milk

Melt 1 stick of margarine in 8 x 10 baking dish. Top with all other ingredients. Cover all with 1 can sweetened condensed milk. Bake at 350° for 20 - 25 minutes.

ALMOST CANDY BARS

Beverly Oborny Johnson

1 (18.25 oz.) pkg. Pillsbury Moist Supreme Devil's food cake mix
½ c. Margarine or butter
1 c. Butterscotch chips
1 c. Semisweet chocolate chips
1 c. Peanut butter chips
1 c. Crushed Heath bar or Toffee
1 c. Coconut, if desired
1 c. Chopped nuts
1 (14-oz.) can Sweetened condensed milk (not evaporated)

Heat oven to 350°. In large bowl combine cake mix and margarine, with pastry blender or fork, cut in margarine until crumbly, sprinkle evenly in bottom of ungreased 15 x 10 x 1 inch baking pan; press lightly. Sprinkle with butterscotch chips, chocolate chips, coconut and nuts. Pour sweetened condensed milk evenly over all ingredients. Bake at 350° for 20 to 30 minutes or until light golden brown. Cool completely. Cut into bars. Preparation time: 30 min. Serves: 48

CARNATION 5-MINUTE FUDGE

Christina Ulbrich

1⅓ c. Carnation Milk
3⅓ c. Sugar
1 tsp. Salt
3 c. Mini Marshmallows
3 c. Semi-Sweet Chocolate Chips
2 tsp. Vanilla

Combine milk, sugar and salt in a saucepan and heat over medium heat. Bring to a boil and cook 4-5 minutes stirring constantly (start timing when the mixture starts to bubble around the edge of the pan). Remove from heat. Add marshmallows, chocolate chips and vanilla. Stir until marshmallows are melted. Pour into an 9 x 13 x 2 buttered pan. Cool and cut into squares.

CHOCOLATE NO - BAKE COOKIES

Shelly Cole

2 c. Sugar
¼ c. Cocoa
½ c. Milk
1 stick Butter or margarine

Cook ingredients for 1 minute in saucepan until just starting to boil. Remove from stove top - stir in 1 tsp. vanilla, ½ c. peanut butter, and 3½ c. quick oatmeal. Drop by teaspoonfuls on parchment paper or waxed paper. Cool in refrigerator.

CHOCOLATE OATMEAL NO BAKE COOKIES

Devin Nelson Family

½ c. Butter
1 tsp. Vanilla
½ c. Milk
2 c. Sugar
¼ c. unsweetened cocoa
¼ c. Peanut Butter
3 c. Oatmeal

On stove boil for two minutes, butter, vanilla, milk. sugar and cocoa. Stir in peanut butter and oatmeal. Mix well. Drop spoonful onto waxed paper in desired size.

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CHOCOLATE WAFFLE COOKIES

Shelly Cole

2 sticks Butter or margarine
4 Squares chocolate (semi-sweet)
4 Eggs
1½ c. Granulated sugar
2 c. Flour
2 tsp. Milk

Put butter and chocolate squares in big pan on stove top. Melt together. Add these other ingredients eggs, sugar, flour, and milk until mixed well. Drop on Hot Waffle Iron - one cookie in each square or round 1-2 min. Remove from waffle iron...let cool. Can sprinkle with powdered sugar, or melt ½ cup chocolate chips in zip-lock sandwich baggies - clip tiny hole in top of bag and drizzle with chocolate.

CINNAMON CANDY

Susan Boor

2½ c. Sugar
1 c. White Syrup
½ c. Water
¾ tsp. Red Food Coloring
¼ tsp. Cinnamon Oil

Combine all ingredients except cinnamon oil. Boil to hard crack stage. Remove from heat and add oil. Pour onto a greased pan. Cut before it hardens.

COOKIE PAINT

Criss Palacioz

3 Egg yolks
1 tsp. Water
1 tsp. Corn syrup
Food coloring
3 Paper cups
Paint brushes

Before preparing paint, roll out some plain cookie dough and have your child cut out cookie shapes and set them on a baking sheet. Beat the egg yolks with the water and corn syrup. Divide into 3 paper cups. Add a different food color to each cup. Go ahead and bake the cookies. 3 minutes before they are done, remove from oven and let your child paint them. Return cookie sheet to oven and finish baking cool before serving.

CUT OUT SUGAR COOKIES

Susan Boor

2 c. Sugar
4 Eggs
1 tsp. Salt
6 c. Flour
1 c. Shortening
2 tsp. Vanilla
1 tsp. Baking Soda

Cream shortening and sugar. Add eggs and vanilla. Sift 5 cups flour, salt and baking soda. Add flour mixture to creamed mixture. Use the remaining cup of flour to roll out cookies to ⅛ to ¼ inch thick. Bake at 350° for 10-12 minutes.

EASY OLD FASHIONED CHOCOLATE COOKIE

Mary Lou Hageman

1 pkg. chocolate cake mix
½ c. oil
2 eggs

Combine all ingredients and mix well. Drop from teaspoon onto an ungreased cookie sheet. Bake in preheated 350° oven for 10 - 12 minutes or until cookies test done with a toothpick. Cool on cookie sheet about 1 minute, then rack to finish cooling.

EMPANADITAS (TURNOVERS)

Dorothy Graham

1 pkg. Yeast
1½ c. Warm water
1½ tsp. Salt
2 T. Sugar
1 Egg (beaten)
3 T. Lard (melted)
Enough flour for medium dough

Add yeast, sugar and salt to warm water and mix until dissolved. Add beaten egg, melted lard and flour. Roll out dough about ⅛ inch and cut with a biscuit cutter. Place about 1 heaping teaspoon of filling in center, fold over and seal edges. Fry in deep fat until golden brown.

Empanaditas (Filling)

2 lbs. Beef (previously boiled)
2 c. Raisins
3½ c. Applesauce
2 c. Sugar
½ c. Pinon nuts
½ tsp. Allspice
1 tsp. Nutmeg
1½ tsp. Cinnamon

Put meat through a meat grinder. Add fruit and spice and mix thoroughly. If mixture is too dry, add a little meat broth.

ENERGY CANDY

Christine Wolf

½ c. Honey
½ c. Smooth peanut butter
1 c. Nonfat dry milk

Mix honey and peanut butter together. Add non fat dry milk. Drop by teaspoonful onto wax paper. Makes 32 servings, each 1 T.(Each serving provides: 36 calories, 1.3 grams protein)

GINGER SNAPS

Alice Scheibmeir

¾ c. shortening
1 c. white sugar
1 egg
¼ c. dark molasses
½ tsp. lemon flavoring
2 c. flour
2 tsp. soda
½ tsp. salt
1 tsp. cinnamon
½ tsp. cloves
½ tsp. ginger

Heat oven to 350°. Beat the first 5 ingredients together. Measure, sift and add the remaining ingredients. Chill overnight or for several hours. Roll in little balls and press top of ball in sugar. Bake on a greased cookie sheet 10-12 minutes. Do not overbake. Yield 3-4 dozen.

MARSHMALLOW TREATS

Tammi Ediger

¼ c. Butter
4 c. Mini Marshmallows
5 c. Rice Krispies

Melt butter in a large saucepan over low heat. Add marshmallows and stir until completely melted. Cook over low heat 3 minutes longer, stirring constantly. Remove from heat and add Rice Krispies. Stir until well coated. Place in a cake pan and let cool. Cut into squares to serve or use cookie cutters to make fun shapes.

NO BAKE COOKIES

Tammi Ediger

1 stick Butter or Margarine
½ c. Milk
2 c. Sugar
1 tsp. Vanilla
½ c. Creamy Peanut Butter
3 c. Instant Oatmeal
6 T. Cocoa
Powdered Sugar

In large pan, add butter, milk and sugar. Heat until boiling. Boil for 2 minutes. Add vanilla and peanut butter and stir until peanut butter is dissolved. Turn heat off. Add oatmeal and cocoa to pan and mix well. Spread into 15½ x 10½ x 1⅛ pan lined with foil (butter foil and sprinkle with powdered sugar before adding mixture - spread thin as these are very rich). You could drop by spoonfuls onto wax paper if you prefer. Let cool. Sprinkle with more powdered sugar.

NO BAKE OATMEAL COOKIES

Lisa Crites

1 stick Butter
2 c. Sugar
4 T. Cocoa
½ c. Milk
3 c. Uncooked Oats
½ c. Coconut
½ c. Peanut Butter

Combine butter, sugar, cocoa, and milk. Bring to a boil and cook for one minute. Remove from burner and stir in oats, coconut and peanut butter. Cool then drop on wax paper.

PEANUT LOGS

Theresa Ediger

1 c. Sugar
1 c. White Syrup
1 c. Peanut Butter
¼ c. Margarine
1 c. Salted Peanuts
2 c. Rice Krispies
4 c. Cornflakes

Combine sugar and syrup in a large saucepan; heat until sugar is dissolved. Stir in peanut butter and butter. Add peanuts and cereal. Mix well. Press into a 9 x 13 cake pan. Tastes like a salted roll candybar.

POTATO CHIP COOKIE

Christina Ulbrich

1 c. Sugar
1 c. Brown Sugar
1 c. Butter (softened)
2 Eggs
½ pkg. Butterscotch Chips
1 tsp. Vanilla
1 tsp. Baking Soda
2 c. Flour
1 c. Crushed Potato Chips (plain chips)

Mix all ingredients together. Drop by teaspoonful on cookie sheet. Bake at 350° for 10-12 minutes.

(Note: they will be thin cookies).

RAISIN COOKY-BARS

Ann Ramos

1 Egg
⅔ c. Golden brown sugar
⅓ c. Butter (melted)
1 tsp. Vanilla
1 c. Flour (sifted)
½ tsp. Baking powder
¼ tsp. Salt
⅔ c. Seedless raisins

Beat egg, gradually beat in sugar. Stir in melted butter and vanilla. Sift together and add to mixture, flour, baking powder and salt. Add raisins. Spread in greased 9x9x1 inch pan. Sprinkle top with 2 T. sugar, then with ½ tsp. cinnamon. Bake in 350° oven about 20 minutes or until done. Don't over bake. Leave in pan. Make 24 bars.

RICE CRISPY TREATS

Criss Palacioz

3 T. Butter or margarine
1 (10-oz.) bag Marshmallows
6 c. Rice Krispies cereal

Melt butter and marshmallows over low heat. Stir and remove from heat add cereal and mix well. Pour into well greased pan and pat in. Let set and later cut into squares. Add food coloring for various holidays!

SNICKERDOODLES

Dusty Wolf

1 c. Soft shortening or margarine
1½ c. granulated sugar
2 Eggs
2¾ c. All purpose flour
2 tsp. Cream of tartar
1 tsp. Baking soda
½ tsp. Salt (optional)

Preheat oven to 375°. Combine shortening (margarine), sugar and eggs. Mix well with hand held electric mixer. Sift together all dry ingredients and stir into creamed mixture. Roll dough into balls the size of walnuts. Roll into mixture of 2 T. sugar and 2 T. cinnamon. Bake 8 - 10 minutes.

SODA CRACKER CANDY

Beverly Oborny Johnson

1 (10-oz.) pkg. Saltine crackers
1½ c. Butter
1½ c. Packed brown sugar
2 (12-oz.) pkg. Semisweet chocolate chips
2 c. Chopped almonds

Preheat oven to 400°. Line a 10 x 15 inch cookie sheet with aluminum foil. Place crackers in a single layer over prepared cookie sheet. Use more or fewer crackers as needed to cover the bottom on the pan. In a small saucepan over low heat combine butter and brown sugar; bring to a boil. Boil for 3 minutes; pour over crackers. Bake in preheated oven for 5 minutes. Sprinkle chocolate chips evenly over the top. Sprinkle almonds over chocolate chips; using the back of a wooden spoon, press nuts into chocolate. Chill in refrigerator for at least 3 hours, or until set. Break into pieces and store, sealed, in refrigerator.

SUGAR COATED PECANS

Criss Palacioz

1 egg white
1 T. water
5-6 c. pecan
¼ c. sugar
1 tsp. cinnamon
dash of salt

Beat 1 egg white with 1 T. water till fluffy. Stir in 5 - 6 cups pecans, ¼ cup sugar. 1 tsp. cinnamon and a dash of salt. Spread on greased cookie sheet Bake at 225 for 1 hour. Stir every 15. minutes.

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VANISHING OATMEAL COOKIES

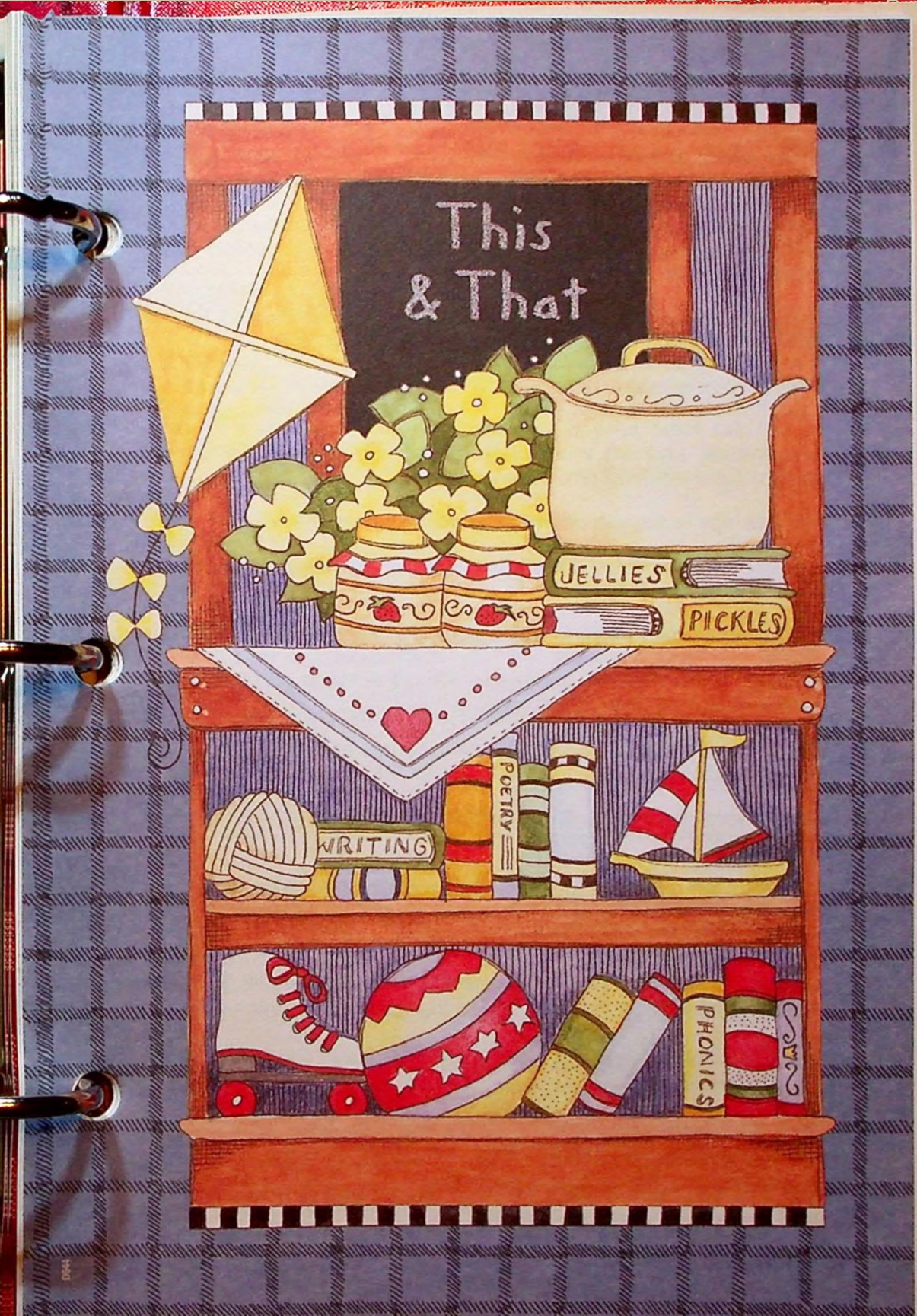
Criss Palacioz

1 c. (2 sticks) margarine or butter
1 c. Brown sugar, firmly packed
½ c. Sugar
2 Eggs or 4 egg whites
1 tsp. Vanilla
1 tsp. Baking soda
1 tsp. Cinnamon
½ tsp. Salt
3 c. Oatmeal
1 c. Raisins or nuts

Beat together margarine and sugars till creamy. Add eggs and vanilla, beat well. Add combined flour, baking soda, cinnamon and salt mix well. Stir in oats, raisins and nuts. Drop by round tablespoonful onto ungreased cookie sheet. Bake 8 - 10 minutes for a chewy or 10 - 12 minutes for a crisp cookie at 350°. Cool 1 minute on cookie sheets; remove to wire rack. Cool completely. Yields 4 dozen.

Recipe Favorites

94188-08


This
& That
JELLIES
PICKLES
POETRY
WRITING
PHONICS

Helpful Hints

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked, thawed foods.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Always use frozen, cooked foods within 1–2 months.
- To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.
- Fresh lemon juice will remove onion scent from hands.
- To get the most juice out of fresh lemons, bring them to room temperature, and roll them under your palm against the kitchen counter before cutting and squeezing.
- Add raw rice to the salt shaker to keep the salt free flowing.
- Transfer jelly and salad dressings to a small plastic squeeze bottle – no more messy, sticky jars!
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside glass with cold water and setting both in hot water.
- Clean Corning Ware® by filling it with water and dropping in two denture cleaning tablets. Let stand for 30–45 minutes.
- Always spray your grill with nonstick cooking spray before grilling to avoid sticking.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste.
- Purchase a new coffee grinder and mark it "spices." It can be used to grind most spices. However, cinnamon bark, nutmeg, and others must be broken up a little first. Clean the grinder after each use.
- In a large shaker, combine 6 parts salt and 1 part pepper for quick and easy seasoning.
- Save your store-bought-bread bags and ties–they make perfect storage bags for homemade bread.
- Next time you need a quick ice pack, grab a bag of frozen peas or other vegetables out of the freezer.

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THIS & THAT

CRISPIX PARTY MIX

Phyllis Holle

5 c. Crispix
5 c. Cheerios
1 sm. Bag mini pretzels
1 can Peanuts - any kind
1 bag Plain M & M's (1 lb)
1 pkg. Almond bark + 3 T. oil

Mix all - pour on wax paper to cool.

DIP

Stephanie Larsen
Jarod Schafer

1 (16-oz.) container sour cream
1 (1-oz.) pkg. dry Ranch-style dressing mix
1 (3-oz.) can bacon bits
1 c. shredded cheddar cheese

Mix together well. Chill 20 min. before serving.

FRESH BERRY BISMARCK

Christine Wolf

2 T. Unsalted butter
½ c. All purpose flour
½ c. Milk
2 Eggs
Pinch of salt
Maple syrup
Fresh Fruit :Raspberries, blueberries, strawberries
Confectioners sugar

SPECIAL EQUIPMENT: A 10" ovenproof sauté pan. Preheat the oven to 475°. Put the butting into ovenproof skillet and heat in the oven until the butter melts and begins to bubble. Watch this carefully so the butter doesn't burn. Meanwhile, in a large bowl and using a wire whisk, whisk together the flour, milk, eggs, and salt until smooth. Pour the batter into the sauté pan and return to the oven for about 12 minutes, or until the batter is "PUFFY" and golden brown. Slide the puffed Bismarck onto a serving plate. Drizzle with maple syrup, fresh berries and confectioners sugar. Cut in half and serve. Serves 2

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FRESH TOMATO SPAGHETTI SAUCE

Danielle Knowles

2 qts. home-canned garden tomatoes
1 (6-oz.) can tomato paste
1 (15-oz.) can tomato sauce
1 pkg. thick and zesty spaghetti sauce mix
1 lb. ground beef, fried
oregano
garlic powder
onion powder
salt
pepper

In a large pot, add tomatoes, tomato paste, tomato sauce and contents of sauce mix package. Simmer on medium for 30 minutes. Meanwhile, fry ground beef and season with oregano, garlic powder, onion powder, salt and pepper. Add fried beef to pot and cook on low for 3 hours.

GRANDMA 'S TORTILLA

Karen Hase

3 c. Flour
3 tsp. Baking powder
¼ tsp. Salt
2 T. Shortening or lard (melted)
1 c. Lukewarm water (or as needed)

Sift dry ingredients together. Mix in shortening thoroughly. Add water, little at a time and kneed into smooth dough. Dough should be very pliable and not stick to hands. For a better working dough, cover with tea towel and let stand for about 5 - 10 minutes. For each tortilla, form a piece of dough into small ball or patty, roll out with rolling pin to about 6 inches in diameter. Cook on hot griddle, turning often, about 3 times. Serve with Mexican food.

HOME MADE PLAYDOUGH (Not Edible)

Mary Ediger

1 c. Boiling Water
1 c. Flour
½ c. Salt
3 T. Vegetable Oil
2 T. Flour (reserve until end)
1 pkg. Unsweetened Kool Aid - (Do Not use Lemonade Flavor)

Mix flour, salt and Kool Aid together. Add boiling water and oil. Mix together. Add reserved flour 1 T. at a time until thoroughly mixed. Divide dough in half and place in 2 Ziploc bags. Cool in refrigerator. Hours of fun playing!

HOMEMADE FABRIC SOFTENER

Shelly Blasi

2 c. Baking Soda
2 c. Vinegar
4 c. Water

Mix all together. Use ¼ cup in rinse water for sweet smelling and soft wash.

HOMEMADE HAND LOTION

Susan Boor

1 (15-oz.) bottle Baby Lotion
1 (8-oz.) Vitamin E Skin Cream
1 (8-oz.) Vaseline

Put in a large Ziploc bag and squeeze together until mixed well. Clip the corner of the bag and put in a container with a lid.

HOMEMADE LAUNDRY SOAP

Shelly Blasi

3 qts. Water
½ c. Washing Soda -NOT BAKING SODA
½ c. Borax
⅓ Bar Bath Soap -Grated (Ivory or Deodorant Soap
1 qt. Hot Water

Grate your bath soap and in a saucepan with the 3 quarts of water heat on low until dissolved. Stir in washing soda and borax. Stir until thickened and remove from heat. Add 1 quart hot water to a 2 gallon bucket. Add the soap mixture and mix well. Set aside for 24 hours or until thickened. Use ½ cup of mixture per load. Essential Oils can be added to soap for fragrance. Washing soda can be found in the laundry detergent aisle it comes in a yellow box. DO NOT USE BAKING SODA they are completely different products.

HOT PEPPER PEACH SPREAD

Julia Hulsey

2 (8-oz.) pkgs. Softened cream cheese
⅓ jar Rothschild hot pepper peach preserves
1 heaping T. chopped onion
1 level T. chopped jalapeño peppers

cream together well and chill for at least 1 hour. Serve with crackers

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MICROWAVE CARAMEL POPCORN

Dusty Wolf

4 qts. Popped corn (3 microwave bags)
1 c. Brown sugar
¼ c. syrup (white or dark)
1 stick Butter
½ tsp. Salt

Put popcorn in large brown paper bag. Microwave these ingredients sugar, syrup, butter and salt on high for 3 minutes. Remove and add ½ tsp. soda. This will make the mixture foam and caramelize. Pour caramelized mixture over popped popcorn - SHAKE - microwave 1½ min. Shake AGAIN - microwave 1½ SHAKE AGAIN - microwave 1½ min. Pour out onto spread newspapers to cool. Bag in zip-lock bags to keep crisp. May add peanuts or almond or cashews if desired.

PARTY MIX

Monica Bergmeier

1 jar Salted Peanuts
1 bag Regular M & M's
1 bag Peanut M & M's
1 box Ritz Bitz Cheese Crackers
1 box Ritz Bitz Peanut Butter Crackers

Mix all ingredients together! Fun for the holidays, Add any color M&M's to make a great snack for any holiday!

PLAY DOH

Lisa Crites

1 c. flour
2 tsp. cream of tartar
2 T. vegetable oil
1 c. water
½ c. salt
food coloring, if desired

Cook over medium heat until it pulls away from the sides and bottom of pan. Remove from pan and knead until smooth. Let cool, then add food coloring if desired.

PLAYDOUGH FOR CHILDREN

Devin Nelson Family

2 c. Flour
½ c. Salt
1 T. Cream of Tartar
1 T. Oil
2 c. Boiling Water
4 drops Food Coloring

Mix together flour, salt, cream of tartar, and oil. Add food coloring to water, then pour over dry ingredients. Knead as soon as it is cool enough to do so. Keep in an air tight container.

RANCH PARTY MIX

Jeanne (Wilson) Trezise

1 bottle Orville Redenbacher popcorn cooking oil
2 pkgs. Ranch style dressing mix
2 bags pretzels (large)
2 bags oyster crackers
2 bags Bugles
1 box Cheezits (large)
1 box Wheat Thins (large)
1 box Chex or Crispix (large)

Shake altogether in a large plastic garbage bag. Mix well. This recipe can be frozen and it keeps well. The flavor improves the longer it sits.

SPICY SWEET PRETZEL MIX

Susan Boor

2 c. Thin Pretzel Sticks
1 c. Natural Almonds
2 T. Unsalted Butter
2 T. Brown Sugar
⅛ tsp. Cayenne Pepper

Preheat oven to 300° Line a large rimmed baking sheet with parchment paper. In a large bowl toss together pretzels and almonds. In a small saucepan bring butter, sugar, cayenne and 1 T. water to a boil; stirring constantly. Pour over mixture in bowl and toss to combine. Spread pretzel mixture in a single layer on prepared sheet. Bake until almonds are crisp; about 20 minutes. Cool on sheet before serving. Store at room temperature up to 5 days. Serves 8

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PANTRY BASICS

A WELL-STOCKED PANTRY provides all the makings for a good meal. With the right ingredients, you can quickly create a variety of satisfying, delicious meals for family or guests. Keeping these items in stock also means avoiding extra trips to the grocery store, saving you time and money. Although everyone's pantry is different, there are basic items you should always have. Add other items according to your family's needs. For example, while some families consider chips, cereals and snacks as must-haves, others can't be without feta cheese and imported olives. Use these basic pantry suggestions as a handy reference list when creating your grocery list. Don't forget refrigerated items like milk, eggs, cheese and butter.

STAPLES

- Baker's chocolate
- Baking powder
- Baking soda
- Barbeque sauce
- Bread crumbs (plain or seasoned)
- Chocolate chips
- Cocoa powder
- Cornmeal
- Cornstarch
- Crackers
- Flour
- Honey
- Ketchup
- Lemon juice
- Mayonnaise or salad dressing
- Non-stick cooking spray
- Nuts (almonds, pecans, walnuts)
- Oatmeal
- Oil (olive, vegetable)
- Pancake baking mix
- Pancake syrup
- Peanut butter
- Shortening
- Sugar (granulated, brown, powdered)
- Vinegar

PACKAGED/CANNED FOODS

- Beans (canned, dry)
- Broth (beef, chicken)
- Cake mixes with frosting
- Canned diced tomatoes
- Canned fruit
- Canned mushrooms
- Canned soup
- Canned tomato paste & sauce
- Canned tuna & chicken
- Cereal
- Dried soup mix
- Gelatin (flavored or plain)
- Gravies
- Jarred Salsa
- Milk (evaporated, sweetened condensed)
- Non-fat dry milk
- Pastas
- Rice (brown, white)
- Spaghetti sauce

SPICES/SEASONINGS

- Basil
- Bay leaves
- Black pepper
- Bouillon cubes (beef, chicken)
- Chives
- Chili powder
- Cinnamon
- Mustard (dried, prepared)
- Garlic powder or salt
- Ginger
- Nutmeg
- Onion powder or salt
- Oregano
- Paprika
- Parsley
- Rosemary
- Sage
- Salt
- Soy sauce
- Tarragon
- Thyme
- Vanilla
- Worcestershire sauce
- Yeast

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BAKING BREADS

HINTS FOR BAKING BREADS

- Kneading dough for 30 seconds after mixing improves the texture of baking powder biscuits.
- Instead of shortening, use cooking or salad oil in waffles and hot cakes.
- When bread is baking, a small dish of water in the oven will help keep the crust from hardening.
- Dip a spoon in hot water to measure shortening, butter, etc., and the fat will slip out more easily.
- Small amounts of leftover corn may be added to pancake batter for variety.
- To make bread crumbs, use the fine cutter of a food grinder and tie a large paper bag over the spout in order to prevent flying crumbs.
- When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

3 RULES FOR USE OF LEAVENING AGENTS

1. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount ½ teaspoon for each egg used.
2. To 1 teaspoon soda, use 2 ¼ teaspoons cream of tartar, 2 cups freshly soured milk or 1 cup molasses.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure and add acid according to rule 2.

PROPORTIONS OF BAKING POWDER TO FLOUR

biscuits .....to 1 cup flour use 1 ¼ tsp. baking powder
cake with oil .....to 1 cup flour use 1 tsp. baking powder
muffins .....to 1 cup flour use 1 ½ tsp. baking powder
popovers .....to 1 cup flour use 1 ¼ tsp. baking powder
waffles .....to 1 cup flour use 1 ¼ tsp. baking powder

PROPORTIONS OF LIQUID TO FLOUR

pour batter .....to 1 cup liquid use 1 cup flour
drop batter .....to 1 cup liquid use 2 to 2 ½ cups flour
soft dough .....to 1 cup liquid use 3 to 3 ½ cups flour
stiff dough .....to 1 cup liquid use 4 cups flour

TIME & TEMPERATURE CHART

Breads	Minutes	Temperature
biscuits	12 - 15	400° - 450°
cornbread	25 - 30	400° - 425°
gingerbread	40 - 50	350° - 370°
loaf	50 - 60	350° - 400°
nut bread	50 - 75	350°
popovers	30 - 40	425° - 450°
rolls	20 - 30	400° - 450°

BAKING DESSERTS

PERFECT COOKIES

Cookie dough that must be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. Place on a floured board only as much dough as can be easily managed. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and add trimmings to dough that needs to be rolled. Place pans or sheets in upper third of oven. Watch cookies carefully while baking in order to avoid burned edges. When sprinkling sugar on cookies, try putting it into a salt shaker in order to save time.

PERFECT PIES

- Pie crust will be better and easier to make if all the ingredients are cool.
- The lower crust should be placed in the pan so that it covers the surface smoothly. Air pockets beneath the surface will push the crust out of shape while baking.
- Folding the top crust over the lower crust before crimping will keep juices in the pie.
- When making custard pie, bake at a high temperature for about 10 minutes to prevent a soggy crust. Then finish baking at a low temperature.
- When making cream pie, sprinkle crust with powdered sugar in order to prevent it from becoming soggy.

PERFECT CAKES

- Fill cake pans two-thirds full and spread batter into corners and sides, leaving a slight hollow in the center.
- Cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
- After removing a cake from the oven, place it on a rack for about 5 minutes. Then, the sides should be loosened and the cake turned out on a rack in order to finish cooling.
- Do not frost cakes until thoroughly cool.
- Icing will remain where you put it if you sprinkle cake with powdered sugar first.

TIME & TEMPERATURE CHART

Dessert	Time	Temperature
butter cake, layer	20-40 min.	380° - 400°
butter cake, loaf	40-60 min.	360° - 400°
cake, angel	50-60 min.	300° - 360°
cake, fruit	3-4 hrs.	275° - 325°
cake, sponge	40-60 min.	300° - 350°
cookies, molasses	18-20 min.	350° - 375°
cookies, thin	10-12 min.	380° - 390°
cream puffs	45-60 min.	300° - 350°
meringue	40-60 min.	250° - 300°
pie crust	20-40 min.	400° - 500°

VEGETABLES FRUITS

COOKING TIME TABLE

Vegetable	Cooking Method	Time
artichokes	boiled	40 min.
	steamed	45-60 min.
asparagus tips	boiled	10-15 min.
beans, lima	boiled	20-40 min.
	steamed	60 min.
beans, string	boiled	15-35 min.
	steamed	60 min.
beets, old	boiled or steamed	1-2 hours.
beets, young with skin	boiled	30 min.
	steamed	60 min.
	baked	70-90 min.
broccoli, flowerets	boiled	5-10 min.
broccoli, stems	boiled	20-30 min.
brussels sprouts	boiled	20-30 min.
cabbage, chopped	boiled	10-20 min.
	steamed	25 min.
carrots, cut across	boiled	8-10 min.
	steamed	40 min.
cauliflower, flowerets	boiled	8-10 min.
cauliflower, stem down	boiled	20-30 min.
corn, green, tender	boiled	5-10 min.
	steamed	15 min.
	baked	20 min.
corn on the cob	boiled	8-10 min.
	steamed	15 min.
eggplant, whole	boiled	30 min.
	steamed	40 min.
	baked	45 min.
parsnips	boiled	25-40 min.
	steamed	60 min.
	baked	60-75 min.
peas, green	boiled or steamed	5-15 min.
potatoes	boiled	20-40 min.
	steamed	60 min.
	baked	45-60 min.
pumpkin or squash	boiled	20-40 min.
	steamed	45 min.
	baked	60 min.
tomatoes	boiled	5-15 min.
turnips	boiled	25-40 min.

DRYING TIME TABLE

Fruit	Sugar or Honey	Cooking Time
apricots	1/4 c. for each cup of fruit	about 40 min.
figs	1 T. for each cup of fruit	about 30 min.
peaches	1/4 c. for each cup of fruit	about 45 min.
prunes	2 T. for each cup of fruit	about 45 min.

VEGETABLES FRUITS

BUYING FRESH VEGETABLES

Artichokes: Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

Asparagus: Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon because it toughens quickly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Broccoli, Brussels Sprouts and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

Cabbage and Head Lettuce: Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green, but yellow ones are undesirable.

Mushrooms: Caps should be closed around the stems. Avoid black or brown gills.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow or limp pods.

BUYING FRESH FRUITS

Bananas: Skin should be free of bruises and black or brown spots. Purchase them slightly green and allow them to ripen at room temperature.

Berries: Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries with clinging caps, such as blackberries and raspberries, may be unripe. Strawberries without caps may be overripe.

Melons: In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

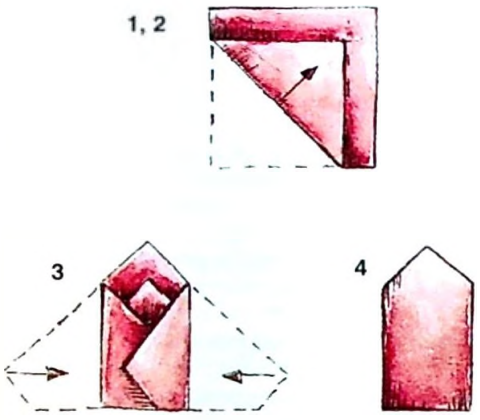
Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.

NAPKIN FOLDING

FOR BEST RESULTS, use well-starched linen napkins if possible. For more complicated folds, 24-inch napkins work best. Practice the folds with newspapers. Children will have fun decorating the table once they learn these attractive folds!



SHIELD

Easy fold. Elegant with monogram in corner.

Instructions:

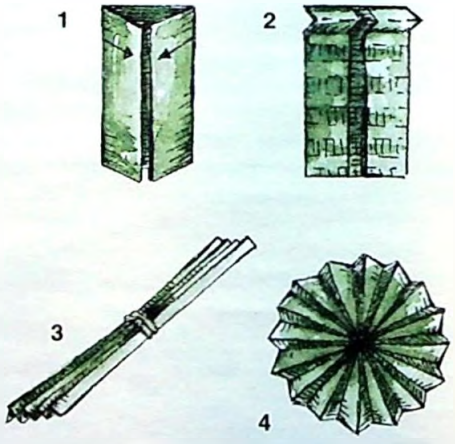
1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right side and left side points.
4. Turn over; adjust sides so they are even, single point in center.
5. Place point up or down on plate, or left of plate.

ROSETTE

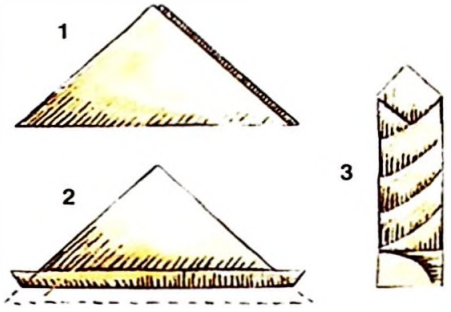
Elegant on plate.

Instructions:

1. Fold left and right edges to center, leaving ½" opening along center.
2. Pleat firmly from top edge to bottom edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette.



NAPKIN FOLDING



CANDLE

Easy to do; can be decorated.

Instructions:

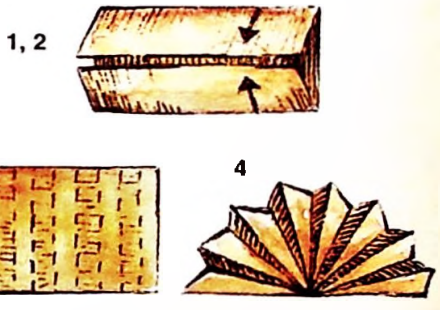
1. Fold into triangle, point at top.
2. Turn lower edge up 1".
3. Turn over, folded edge down.
4. Roll tightly from left to right.
5. Tuck in corner. Stand upright.

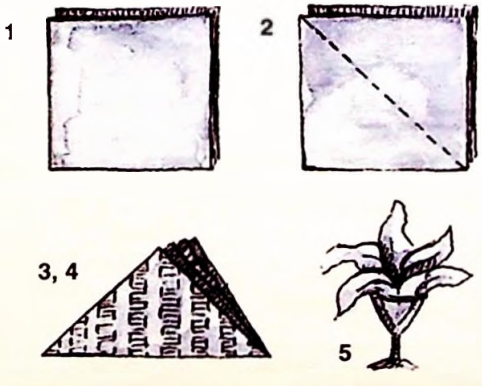
FAN

Pretty in napkin ring or on plate.

Instructions:

1. Fold top and bottom edges to center.
2. Fold top and bottom edges to center a second time.
3. Pleat firmly from the left edge. Sharpen edges with hot iron.
4. Spread out fan. Balance flat folds of each side on table. Well-starched napkins will hold shape.





LILY

Effective and pretty on table.

Instructions:

1. Fold napkin into quarters.
2. Fold into triangle, closed corner to open points.
3. Turn two points over to other side. (Two points are on either side of closed point.)
4. Pleat.
5. Place closed end in glass. Pull down two points on each side and shape.

MEASUREMENTS SUBSTITUTIONS

MEASUREMENTS

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

Use standard measuring spoons and cups. All measurements are level.

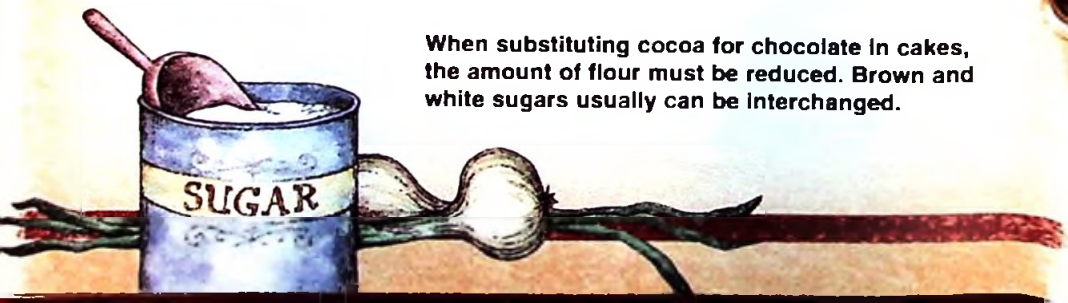
C° TO F° CONVERSION

120° C	250° F
140° C	275° F
150° C	300° F
160° C	325° F
180° C	350° F
190° C	375° F
200° C	400° F
220° C	425° F
230° C	450° F

Temperature conversions are estimates.

SUBSTITUTIONS

Ingredient	Quantity	Substitute
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
chocolate	1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs	3/4 cup	1 c. bread crumbs
dates	1 lb.	1 1/2 c. dates, pitted and cut
dry mustard	1 teaspoon	1 T. prepared mustard
flour, self-rising	1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh	1 tablespoon	1 tsp. dried herbs
ketchup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
milk, sour	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole	1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows	10	1 lg. marshmallow
onion, fresh	1 small	1 T. instant minced onion, rehydrated
sugar, brown	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water



When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.

EQUIVALENCY CHART

Food	Quantity	Yield
apple	1 medium	1 cup
banana, mashed	1 medium	1/3 cup
bread	1 1/2 slices	1 cup soft crumbs
bread	1 slice	1/4 cup fine, dry crumbs
butter	1 stick or 1/4 pound	1/2 cup
cheese, American, cubed	1 pound	2 2/3 cups
American, grated	1 pound	5 cups
cream cheese	3-ounce package	6 2/3 tablespoons
chocolate, bitter	1 square	1 ounce
cocoa	1 pound	4 cups
coconut	1 1/2 pound package	2 2/3 cups
coffee, ground	1 pound	5 cups
cornmeal	1 pound	3 cups
cornstarch	1 pound	3 cups
crackers, graham	14 squares	1 cup fine crumbs
saltine	28 crackers	1 cup fine crumbs
egg	4-5 whole	1 cup
whites	8-10	1 cup
yolks	10-12	1 cup
evaporated milk	1 cup	3 cups whipped
flour, cake, sifted	1 pound	4 1/2 cups
rye	1 pound	5 cups
white, sifted	1 pound	4 cups
white, unsifted	1 pound	3 3/4 cups
gelatin, flavored	3 1/4 ounces	1/2 cup
unflavored	1/4 ounce	1 tablespoon
lemon	1 medium	3 tablespoon juice
marshmallows	16	1/4 pound
noodles, cooked	8-ounce package	7 cups
uncooked	4 ounces (1 1/2 cups)	2-3 cups cooked
macaroni, cooked	8-ounce package	6 cups
macaroni, uncooked	4 ounces (1 1/4 cups)	2 1/4 cups cooked
spaghetti, uncooked	7 ounces	4 cups cooked
nuts, chopped	1/4 pound	1 cup
almonds	1 pound	3 1/2 cups
walnuts, broken	1 pound	3 cups
walnuts, unshelled	1 pound	1 1/2 to 1 3/4 cups
onion	1 medium	1/2 cup
orange	3-4 medium	1 cup juice
raisins	1 pound	3 1/2 cups
rice, brown	1 cup	4 cups cooked
converted	1 cup	3 1/2 cups cooked
regular	1 cup	3 cups cooked
wild	1 cup	4 cups cooked
sugar, brown	1 pound	2 1/2 cups
powdered	1 pound	3 1/2 cups
white	1 pound	2 cups
vanilla wafers	22	1 cup fine crumbs
zwieback, crumbled	4	1 cups

FOOD QUANTITIES

FOR LARGE SERVINGS

	25 Servings	50 Servings	100 Servings
Beverages:			
coffee	½ pound and 1 ½ gallons water	1 pound and 3 gallons water	2 pounds and 6 gallons water
lemonade	10-15 lemons and 1 ½ gallons water	20-30 lemons and 3 gallons water	40-60 lemons and 6 gallons water
tea	1/12 pound and 1 ½ gallons water	1/6 pound and 3 gallons water	⅓ pound and 6 gallons water
Desserts:			
layered cake	1 12" cake	3 10" cakes	6 10" cakes
sheet cake	1 10" x 12" cake	1 12" x 20" cake	2 12" x 20" cakes
watermelon	37 ½ pounds	75 pounds	150 pounds
whipping cream	¾ pint	1 ½ to 2 pints	3-4 pints
Ice cream:			
brick	3 ¼ quarts	6 ½ quarts	13 quarts
bulk	2 ¼ quarts	4 ½ quarts or 1 ¼ gallons	9 quarts or 2 ½ gallons
Meat, poultry or fish:			
fish	13 pounds	25 pounds	50 pounds
fish, fillets or steak	7 ½ pounds	15 pounds	30 pounds
hamburger	9 pounds	18 pounds	35 pounds
turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
wieners (beef)	6 ½ pounds	13 pounds	25 pounds
Salads, casseroles:			
baked beans	¾ gallon	1 ¼ gallons	2 ½ gallons
jello salad	¾ gallon	1 ¼ gallons	2 ½ gallons
potato salad	4 ¼ quarts	2 ¼ gallons	4 ½ gallons
scalloped potatoes	4 ½ quarts or 1 12" x 20" pan	9 quarts or 2 ¼ gallons	18 quarts 4 ½ gallons
spaghetti	1 ¼ gallons	2 ½ gallons	5 gallons
Sandwiches:			
bread	50 slices or 3 1-pound loaves	100 slices or 6 1-pound loaves	200 slices or 12 1-pound loaves
butter	½ pound	1 pound	2 pounds
lettuce	1 ½ heads	3 heads	6 heads
mayonnaise	1 cup	2 cups	4 cups
mixed filling			
meat, eggs, fish	1 ½ quarts	3 quarts	6 quarts
jam, jelly	1 quart	2 quarts	4 quarts

QUICK FIXES

PRACTICALLY EVERYONE has experienced that dreadful moment in the kitchen when a recipe failed and dinner guests have arrived. Perhaps a failed timer, distraction or a missing or mismeasured ingredient is to blame. These handy tips can save the day!

Acidic foods – Sometimes a tomato-based sauce will become too acidic. Add baking soda, one teaspoon at a time, to the sauce. Use sugar as a sweeter alternative.

Burnt food on pots and pans – Allow the pan to cool on its own. Remove as much of the food as possible. Fill with hot water and add a capful of liquid fabric softener to the pot; let it stand for a few hours. You'll have an easier time removing the burnt food.

Chocolate seizes – Chocolate can seize (turn coarse and grainy) when it comes into contact with water. Place seized chocolate in a metal bowl over a large saucepan with an inch of simmering water in it. Over medium heat, slowly whisk in warm heavy cream. Use 1/4 cup cream to 4 ounces of chocolate. The chocolate will melt and become smooth.

Forgot to thaw whipped topping – Thaw in microwave for 1 minute on the defrost setting. Stir to blend well. Do not over thaw!

Hands smell like garlic or onion – Rinse hands under cold water while rubbing them with a large stainless steel spoon.

Hard brown sugar – Place in a paper bag and microwave for a few seconds, or place hard chunks in a food processor.

Jello too hard – Heat on a low microwave power setting for a very short time.

Lumpy gravy or sauce – Use a blender, food processor or simply strain.

No tomato juice – Mix 1/2 cup ketchup with 1/2 cup water.

Out of honey – Substitute 1 1/4 cups sugar dissolved in 1 cup water.

Overcooked sweet potatoes or carrots – Softened sweet potatoes and carrots make a wonderful soufflé with the addition of eggs and sugar. Consult your favorite cookbook for a good soufflé recipe. Overcooked sweet potatoes can also be used as pie filling.

Sandwich bread is stale – Toast or microwave bread briefly. Otherwise, turn it into breadcrumbs. Bread exposed to light and heat will hasten its demise, so consider using a bread box.

Soup, sauce, gravy too thin – Add 1 tablespoon of flour to hot soup, sauce or gravy. Whisk well (to avoid lumps) while the mixture is boiling. Repeat if necessary.

Sticky rice – Rinse rice with warm water.

Stew or soup is greasy – Refrigerate and remove grease once it congeals. Another trick is to lay cold lettuce leaves over the hot stew for about 10 seconds and then remove. Repeat as necessary.

Too salty – Add a little sugar and vinegar. For soups or sauces, add a raw peeled potato.

Too sweet – Add a little vinegar or lemon juice.

Undercooked cakes and cookies – Serve over vanilla ice cream. You can also layer pieces of cake or cookies with whipped cream and fresh fruit to form a dessert parfait. Crumbled cookies also make an excellent ice cream or cream pie topping.

COOKING TERMS

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entree: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut or slice vegetables, fruits or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meuniére: Dredged with flour and sauteed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Purée: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.

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